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Issue 206



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Welcome to...

Cover photography: Clark Smith-Stanley



Our main cover image this month comes from Annabelle Jane and her lovely Frills & Ruffles cake. Turn to page 6 to find out more.

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CAKE KIT BASICS

- Sugarpaste
- Buttercream
- Royal icing
- Flower paste
- Modelling paste
- Assorted dusting colours
- Assorted paste colours
- Edible glue
- Icing sugar
- Cornflour for dusting
- Modelling tools
- Smoothers
- Palette knives
- Paintbrushes
- Non-stick rolling pins
- Non-stick work board

Cake CRAFT & DECORATION

January issue



Our first issue of the **New Year** majors on the upcoming trends for 2016 with **innovative design ideas** that vary from fairies to zentangling, including wedding and special occasion cakes to give you **loads of inspiration!** Not forgetting a few simple last minute Christmas cakes to make your table special this year. New to our pages in this issue is talented Amelia Nutting of Shuga Budz with a **painted wedding cake** and Cake International Best in Show winner Rhu Strand with some **fantastic modelling**.

It is with sadness that I announce that this is my very last issue as Editor, although my love of cake art is still as strong as ever and I hope to see many of you at the shows as I embrace the new opportunities presented to me in the ever-increasing cake world. I have had a wonderful time over the past 11 plus years and met many of our readers both here and abroad, for without you where would the magazine be? I've been honoured to commission some incredible cake designers for our tutorials and my grateful thanks goes to them for all the amazing work they do to make our magazine as fabulous as it is!

I am certain you will join me in welcoming your new Editor Leeanne as she continues to bring you all the best tutorials and inspiration from the cake decorating world.

A fond goodbye to you all and wishing you all a very Happy New Year.

Julie Askew *Editor*
editor@cake-craft.com
Tel: 02476 738846

57

Hydrangea Blooms
Turn to page 57
to see how this
fantastic flower
was made.

1
BASIC

2
SIMPLE

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TESTING

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Our step-by-step tutorials are graded by difficulty to help you choose the one perfectly suited to your level



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INGREDIENTS for January

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11 Just in time for Christmas

A subscription makes the perfect gift for either you or a friend. Save money on the cover price and treat yourself to something special on us this month with a FREE bonus £15 M&S e-gift card. Turn to page 11 for all the details.



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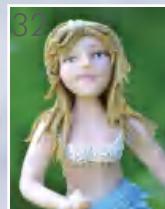
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Our cover cake makes fabulous use of the current trend for frills in stunning white and silver. Perfect for a winter wedding!

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Learn fabulous painting and wafer flower techniques in this wedding cake tutorial from our talented new contributor Amelia Nutting.

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First in our **NEW** quarterly series these 3 tutorials help you turn simple cupcakes into three different miniature fairies and angels for birthdays celebrated during the first three months of the year. Look out for more birthday fairies in future issues.

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Annabelle Jane

Frills & Ruffles

Romantic frills and ruffles remain a top trend for the new year. This bright white and silver combination is designed to capture the magical essence of this time of year. The colour scheme can easily be changed, alternatively change the number of tiers to create other celebration cakes.

Top Tips

- The flower decoration for the top tier can be made in advance and stored in a cardboard cake box in a cool, dry place until required.
- To create a ski stick take a half-length wire, hold one end of the wire with pliers and wrap the wire around the pliers twice to create a circle on the end of the wire. Remove from pliers and hold the centre of the circle with the pliers. Bend the wire so it lies across the centre of the circle. Again, holding the circle in the pliers bend the wire at a right angle so it now resembles a ski stick.

You will need

Consumables

- round cakes 10, 15, 20, 25cm (4, 6, 8, 10in) (recipe cards available from cake-school.uk) each cake iced in brilliant white sugarpaste (Beau) and secured on a cake card the same size as the cake
- modelling paste, brilliant white 700g made by kneading 350g mexican paste (Sugar City) and 350g brilliant white sugarpaste (Beau)
- piping jelly
- royal icing
- edible glue
- silver edible balls (dragees) 2, 4mm
- round cake drums 33cm (13in) x 2 stuck together and iced in brilliant white (Beau)
- double sided tape
- grossgrain ribbon white 15mm x 3m, 10mm x 1.5m
- white wires 20 gauge
- metallic floristry tape, silver (Hamilworth)
- celsticks 3, 6mm (CelCakes)
- plastic dowels 10
- flower picks 2

Tools

- flower centre mould (Sugar City)
- 5 petal flower cutters 35, 40, 50, 65, 75mm (FMM)
- small leaf cutter
- rounded 5 petal cutters 35mm, 50mm (PME)
- blossom plunger cutter 10mm (PME)
- ribbon cutter (FMM)
- electric sugarpaste roller (PME) optional, OR rolling pin guide rings (PME)
- piping nozzles No. 2, 2.5 (PME)
- heart cookie cutter
- cake top marking template (PME)
- petal pad
- scriber
- bulbous cone tool (PME)
- cranked tweezers
- ball tool



1 Dust a ball of modelling paste with cornflour and push it into the flower centre mould. Bend a ski stick on the end of a 20g wire, heat in a flame and place on to the paste.



2 Paint the top with edible glue and dip into tiny silver balls. If there are any gaps use cranked tweezers to position additional balls in place. Leave to dry.



3 Cut one each of the 5 sizes of 5 petal flowers. Frill by rolling a bulbous cone tool side to side across the edge of each petal.



4 Paint edible glue in the centre of the 4 largest flowers and layer them one on top of each other interleaving the petals.



5 Paint edible glue in the centre of the flower stack and thread on to the prepared flower centre. Press firmly to secure the petals and leave upside down to dry.



6 To make the 'twiddles' and leaves for the arrangement begin by taping four 20g wires with silver floristry tape. Cut 2 of these wires into 2.



Top Tip

- Metallic floristry tape is available in a range of colours so you can choose the one that works with your chosen colour scheme



7 For each leaf bend a half-length wire around a small rolling pin, then use fingers to pinch and bend it into the required shape. Tape the ends together.



8 For each 'twiddle' wrap one end of the wire around a celstick, then wrap it around a small rolling pin and then finish shaping with fingers.



9 Create two sections of the overall arrangement by taping two 'twiddles' and one leaf together. Then tape one twiddle and two leaves together.



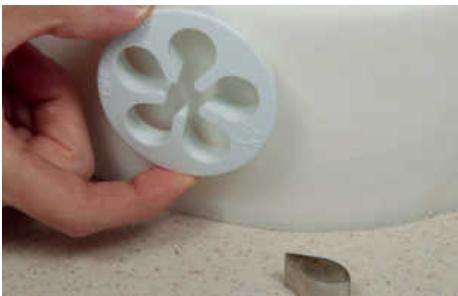
10 Bend the ends of the wires and tape these together with the frilled flower in between.



11 Roll a tiny sausage of modelling paste and drop this into a flower pick. Trim the wires and insert the arrangement into the pick.



12 Take a piece of greaseproof paper the height and circumference of the 20cm (8in) tier, fold it in half and draw a diagonal line from one side to the other and cut.



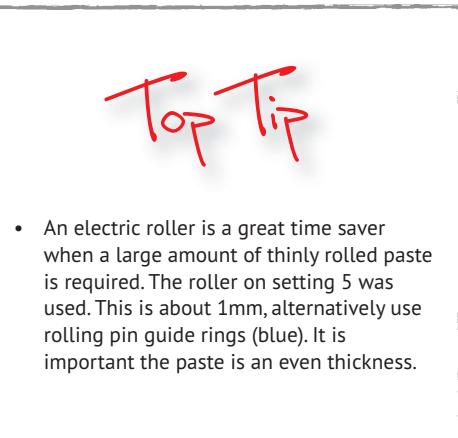
13 Wrap the template around the cake and scribe a line following the template. Above the line indent with the 5 petal cutter and small leaf cutter.



14 Fix the bottom tier to the base drum board using royal icing.



15 Roll modelling paste thinly on a non-stick board and cut into 2cm strips using a ribbon cutter. Frill one edge by rolling a bulbous cone tool side to side.



- An electric roller is a great time saver when a large amount of thinly rolled paste is required. The roller on setting 5 was used. This is about 1mm, alternatively use rolling pin guide rings (blue). It is important the paste is an even thickness.



16 Loosely roll the strip of frilled paste three times and then fix on to the side of the cake using edible glue.



17 Continue around this centre, arranging the paste in a loose circular shape. Use a cocktail stick to tease the paste into position.

Top Tips

- Press the base of the strip firmly against the side of the cake to secure it and don't worry about the joins and overlaps as these will be hidden as the design develops/ builds.
- Prop the frills up with cocktail sticks if necessary whilst they dry.



18 Work around the cake and fill in the gaps between the rosettes with more frilled strips. Position them horizontally, vertically or wavy to completely fill the design.



19 Pipe the outline of one petal with royal icing. Using a fine, damp paintbrush stroke the icing from the edge of the petal towards the centre.



20 Once a flower has been completed add tiny silver balls in the centre and at the base of each leaf, using cranked tweezers.

Top Tips

- Add a little piping jelly to royal icing for brush embroidery. It slows the drying time and makes for smoother brush strokes.
- Follow a scribed line to position the frills. The first couple will be positioned on a very slight curve. Join the longer sections where necessary but this should not show.



21 Cut strips 1.5cm wide and frill one edge. Start at the top and work down to the bottom, securing each frill with edible glue.



22 Roll the paste thinly, thickness 4 on the electric roller, and cut out a heart of the size chosen. Leave the cutter in place.



23 Cut several 5 petal flowers from thinly rolled paste (thickness 7). Working on a petal pad, soften the edges with a ball tool to make them fairly frilly.



24 Using edible glue to secure, place one flower on top of another, fold in half, and then in half again. Pinch at the base and open out the top.



25 Paint edible glue over the surface of the heart and position the flowers right out to the edge of the heart cutter and fitting in as many as possible.



26 Paint the back with edible glue and fix on to the cake. Paint a line of edible glue around the edge of the heart and position silver balls around it.

Top Tips

- Leave the flower heart to firm up enough to hold its shape but still pliable enough to secure around the side of the cake.
- If necessary use cocktail sticks to hold the petals in position until fully dry.



27 Cut a blossom from very thinly rolled paste. Frill each petal by rolling a small celstick side to side across it.



28 Paint a dot of glue on the cake, position the flower, press with a celstick, add glue and position a tiny silver ball in the centre.



29 Divide the top tier into six using cake top marking templates and indent the six positions with a scribe.



30 Cut three strips of paste (thickness 5). The outer strip is 3cm, the inner strip 2cm and the centre 0.5cm. Frill each edge of the outer strips.



31 Use edible glue to stick the strips together. Indent at 1cm intervals along the central strip with the small end of a ball tool.



32 Secure the ruffles in place using edible glue. Paint each indent with edible glue and position an edible pearl using cranked tweezers.



Top Tip

- Alternate each frill with tiny and standard silver balls. This helps pull the cake design together as both sizes are used elsewhere on the cake.



33 Dowel and stack cakes using one dowel in the centre, and then four at 12, 3, 6, 9 o'clock. Use royal icing to 'glue' the tiers together.



34 Pipe pearl beading at base of the three top tiers using white royal icing and a No. 2.5 piping nozzle.



35 Using double sided tape secure ribbon around the cake board using 15mm on each board with a band of 10mm around the centre.



36 Choose the position for the cake topper and gently push a spare pick in first to make the hole, remove it and then push the topper in.

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From all of us here at Cake Craft & Decoration, we wish you a very merry Christmas and a happy New Year.

Julie
Julie
Editor



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MAY THE ICING BE WITH YOU...

Impressive young cake designer Josh Reynolds won Silver at Cake International for his R2D2 and with the world celebrating the premier of Star Wars VII The Force Awakens, we had to find out more...



Why R2D2?

Well, as I am already a massive Star Wars fan and with Star Wars The Force Awakens hitting the screens next month I felt it was a fitting theme to go with.

How long did he take to create?

Too Long! I would say 30 hours plus.

What were the trickiest design elements when working within the class rules?

Most likely the Planning, making sure everything added up and the sizing was correct. The construction was very tricky and probably the hardest. Everything needed to be straight and in line so patience was a key element to have while making this creation.

Any tips for decorators wanting to recreate?

Take your time, be patient and watch lots of Star Wars films, for home work reasons of course!

Keep up with Josh and his work on www.jrcelebrationcakes.co.uk



Cake MARKET PLACE

Open for giveaways, competitions, product news, inspiration and more...

Happy Anniversary

Barker Bakes have been trading for 10 years and to celebrate are offering 10 lucky readers 10 packs of flower paste worth approximately £50. Visit www.barkerbakes.co.uk for icing supplies, stand hire, cake toppers and more.



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Last minute magic

If you have been busy creating Christmas Cakes for others and still have your own design to do, why not treat yourself to Patchwork Cutters 'Silent Night'. The sweetly nostalgic tutorial can be found on www.patchworkcutters.com and the bundle contains the 6 sets of cutters and embossers at a reduced price saving £5. We have 4 bundles to give away, so write in for your chance to win.



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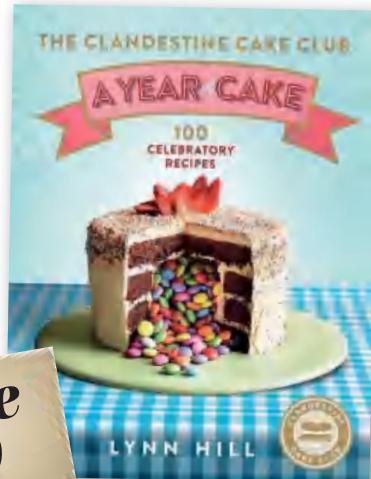
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**Value
£100**

Clandestine Cake Club deliver again

Following the success of their first recipe collection, the Clandestine Cake Club is back with a second delicious helping. Inspired by the most cake-worthy moments throughout the year, founder Lynn Hill and her army of Cake Club members have compiled 100 gorgeous recipes to whet your appetite and get you celebrating and we have two delicious copies worth £20 each to giveaway.



**Value
£40**

To celebrate the new characters coming to Mossy Bottom Farm; 3 mischievous Llamas, we've teamed up with Shaun the Sheep and Renshaw Baking to offer you the chance to win some 'baa-rilliant' goodies!

In this brand new half hour special, Shaun steals away with the Farmer and Bitzer to a Country Fair, intent on causing mischief! He spies an auction with three exotic and very crafty Llamas going under the hammer and the drama starts from here!

Renshaw Baking have gone Christmas crackers with Shaun and the llamas. Go to www.renshawbaking.com/gb/shaunthesheep to learn how to make Shaun the Sheep festive biscuits with their easy to use Ready to Roll Icing and NEW Royal Icing.



**Value
£150**

Watch Shaun the Sheep: The Farmer's Llamas on BBC One this Christmas.

We have five fantastic prizes to give away! Each prize includes a Shaun the Sheep plush, Shaun the Sheep: The Farmer's Llamas Tote Bag, 1 pot of Renshaw Royal Icing 400g and 5 packs of Ready to Roll Icing 250g (White, Jet Black, Poppy Red, Lincoln Green & Teddy Bear Brown).



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Christina Ludlam

Crystal Ruby

Designed originally as a decadent Christmas Cake, this creation with its rich opulence and glamour, works well as an occasion cake for many celebrations.

A beautiful centrepiece for weddings, valentine dinners, engagements and anniversary parties, you can adapt the gem and sugarpaste colours to match any theme.

You will need

Consumables

- round cakes 15, 20cm (6, 8in) x 8cm (3in) deep
- round cake drum 30cm (12in)
- round cake cards 15, 20cm (6, 8in)
- sugarpaste ivory 1.2kg (2lb 10oz), red 1.3kg (2lb 14oz)
- modelling paste gold (Autumn Leaf) 100g (4oz)
- lustre powder gold
- lustre spray pearl
- signature blend (made up as per package instructions) (Crystal Candy)
- edible diamonds, red, medium (Crystal Candy)
- edible glue
- white vegetable fat (Trex)
- piping bag
- florist wires white 28 gauge
- florist tape white
- stamens gold 20-30
- posy pick
- latex gloves
- 4 plastic dowels at least 12cm (5in)

Tools

- flexible smoothers or 2 small squares of 1mm thick flexible acetate
- tweezers
- design mats Isis, Lotus flower (Crystal Candy)
- beaded pearl mould (Katy Sue Designs)
- paintbrushes (for glue & lustre)
- silicone hemisphere moulds or similar domed formers

Using a hemisphere mould or former gives the flowers a lifelike quality and adds even more opulent texture.

PREPARATION

- Split, level and fill the cakes then apply a crumb coat of choice. The depth of the covered cakes should measure at least 11cm to allow for the width of the Isis lace design.
- Whilst it is usual to prepare moulds with a light dusting of cornflour prior to use, for this cake use edible gold lustre powder for the beaded pearl mould.
- Purchase ready-made modelling paste or make it by mixing $\frac{1}{4}$ tsp Tylo with 100g sugarpaste. Rub a little white vegetable fat (Trex) on to hands before kneading the Tylo into the sugarpaste as this will help to prevent the paste separating and sticking. Knead the paste well and wrap inside a plastic bag to allow the Tylo to activate for at least 30 minutes.



1 Cover the 30cm cake drum with 400g of red sugarpaste, smoothing the surface with a cake polisher. Place both cakes on to thin cake cards slightly smaller than the diameter of the cakes. Split, level, fill and crumb coat the cakes.



2 Roll out the remaining 900g of red sugarpaste and cover the 15cm cake. Hold one smoother on top of the cake and a second smoother against the side and gently rub the paste outwards and upwards, tapping the smoothers together to encourage the sugarpaste to form a sharp edge.



3 Roll out ivory sugarpaste and cover 20cm cake. A sharper edge can be achieved by carefully polishing the paste outwards and upwards using flexible smoothers or two pieces of 1mm thick plastic.



Autumn Leaf paste colour makes a good base colour for gold embellishments.



4 Trim away any excess sugarpaste to create a neat edge. Spray the ivory sugarpaste with pearl lustre spray. Insert four plastic dowels trimmed flush with the surface of the sugarpaste.

Top Tip

- Dark coloured pastes can be bought ready coloured but if colouring white paste use an extra-strength paste colour such as Sugarflair Red Extra to avoid altering the consistency of the sugarpaste.



5 Mix a little sugarpaste with edible glue to make a tacky paste. Spread some of the paste on to the centre of the covered cake drum and position the 20cm cake centrally. Use tacky paste to secure the red cake on top of the ivory cake.



6 Dust the beaded pearls mould with a little gold lustre powder. Press a strip of gold modelling paste into the mould. Trim the excess paste with a palette knife.



7 Make enough beaded pearls to trim around the bottom of the red tier. Attach the pearls to the cake with edible glue. Use small scissors to trim to length.



8 This project requires four lengths of Crystal Candy 'Isis' lace and one set of Lotus petals. Dust the lace mat with gold lustre powder covering every detail of the design. Sprinkle a little edible glitter into the mat for added sparkle.



9 Make up the Crystal Candy Signature Blend paste as instructed on the pack and allow the paste to stand for 30 minutes before spreading into the prepared Isis lace mat. Use a palette knife to scrape the paste in all directions ensuring no part of the mat is missed.



10 Scrape off any excess mixture with a palette knife or side scraper. It is essential to scrape firmly to retain neat edges and an open lace pattern. Set the lace inside a warm oven (70°C) for 10-15 minutes or allow it to dry at room temperature for 2 to 4 hours.

Top Tip

- Although the lace panels and petals can be allowed to set at room temperature, it is possible to speed up the drying process by placing the mats into a warm oven (70°C) for 10-15 minutes. If areas of the edible lace remain sticky after cooking, turn off the oven and allow it continue setting for a further 20 minutes inside the cooling oven.



11 Repeat steps 7 to 9 with the Lotus Petal mat. To test whether the lace is dried, touch the centre of the mat. If a sticky residue transfers allow the lace to set for a little longer.



12 Once the lace is set, allow the mat to cool before turning it over and carefully peeling it away from the lace. If the lace is not completely dry it might stretch and distort. If this happens, simply allow the lace to dry for a little longer.



13 Cut 28g floristry wires into thirds. Brush the wires with edible glue. Press a wire on to the back of each petal starting approximately 1cm from the tip of the petal. Wipe down the wire to remove excess glue but don't rub as the lace could tear. Set aside to dry.



14 Wrap a 28g wire around the centre of 20-30 gold stamens, twisting the ends of the wire together to secure. Fold the stamens, bringing the tips together. Wrap a little white floristry tape around the base of the folded stamens and down the wire.

Top Tip

- If the coloured sugarpaste feels too sticky, rub a little white vegetable fat into your hands and knead a pinch or two of Tylo (CMC) into the paste. Wrap the sugarpaste in a thick plastic bag and allow the Tylo to activate for at least 30 minutes before use.



15 Shape each of the wired petals to create a soft 'S' shape. Starting with the small petals, tape one petal at a time around the base of the taped stamens. Adjust the petals to keep them evenly spaced and create a rounded shape.



16 When all small petals are taped, bring the tape 5mm down the stem then add the medium sized petals. Finally, wrap the tape a further 5mm down the stem and add the larger petals, shaping the petals and adjusting the position to create a pleasing shape.



17 Once all the petals are taped, pull the tape to a diagonal angle and continue to tape around the ends of the wires and down to the bottom of the main stem. Break off any excess tape.

18 Apply a little glue to the back of one lace panel and attach it centrally to the front of the ivory cake. Apply glue sparingly and avoid repeated brushing or rubbing as this could tear the lace. Gently press the lace into position, applying a little more glue if necessary.



19 Apply a second lace panel to the back of the cake. Use scissors to carefully cut around the flower motifs from the remaining lace panels.



20 Place the lace flowers into silicone hemisphere moulds or similar formers and set aside. After a couple of hours, the flowers should take up the cupped shape of the former.

21 Apply a little edible glue to the flowers on the lace panel and attach a similar cupped flower to create a 3D effect. Using too much glue will cause the lace flowers to wilt. If this happens, support the flowers with pieces of paper towel until the glue dries.



22 Use tweezers to pick up the red Edible Diamonds and attach in the centre of each flower with a little edible glue. Indenting the sugarpaste with a ball tool before applying the edible diamonds will help to create a firmer bond.



23 Continue adding edible diamonds in the centre of each flower but avoid handling them too much as this could cause the surface to become dull. Wearing latex gloves can help to protect the diamonds from over-handling and help to retain their shine.

24 Insert a posy pick or piece of wide drinking straw into the red cake then use tweezers or pliers to insert the Lotus flower into the posy pick.



Jane Barraclough

Quick. Easy. Adorable.

Speedy Christmas cakes to spread the joy.

We wish you a Merry Last Minute...

'Tis the season to feel too busy to make everything from scratch. If you feel stuck for time, make one of our fun, fast cakes that make the most of Christmas confection for a deliciously sweet finish.

Top Tips

- Cover cake drums with white sugarpaste then texture this with new clean scourer or use a patterned rolling pin.
- Add ribbon around the chocolate cake to match the ribbon on the cake drum.
- Leave snowman head to dry before marking mouth. Highlight eyes with pearl white and alcohol or draw on eyebrows with food colour pen once head is dry.
- Lightly spray with lustre dust or sprinkle with magic sparkles when finished.

"Make mini cakes or larger ones as all designs can be adapted in size and shape, so use cakes of choice but marzipan fruit cakes before adding finishes."

Editor's Comment

Let down sugarpaste is a small piece of paste mixed thoroughly with a few drops of water to create a sticky thick glue consistency used to attach cakes to covered boards or items to cakes in place of royal icing.

”

You will need

Consumables

Chocolate and Sweets Cake

- cake
- marzipan or chocolate ganache for undercoat
- chocolate finger biscuits or cigarillos
- melted chocolate for sticking
- cake drum
- chocolates for the top
- snowflake cutter or cake lace mat and mix (crystal cake mat, Claire Bowman)
- metallic wires
- plastic posy pick
- ribbon to finish

Choirboy

- cake
- white sugarpaste to ice
- sugarpaste 60g red (2½oz), 30g flesh (1oz), 25g (1oz) white, small amount black, brown
- black food colour pen
- patchwork quilting embosser
- silver balls
- let down sugarpaste or royal icing for sticking
- cake drum
- ribbon to finish

Elf

- cake
- white sugarpaste to ice
- sugarpaste red 50g (2oz), green 25g (1oz) for parcel ribbon
- sugarpaste 60g red (2½oz), 30g (1oz) green, 30g flesh (1oz), small amount of black and white
- let down white sugarpaste or royal icing for sticking
- cake drum
- embossed rolling pin (Jack and Gill crafts-stars)
- strip cutter or ruler
- ribbon to finish

Snowman

- cake
- white sugarpaste to ice
- sugarpaste lincoln green for tree border
- sugarpaste white 100g (4oz), black 25g (1oz), small amount of orange and brown
- food colour pen black
- let down white sugarpaste or royal icing for sticking
- cake drum
- tree cutter
- ribbon to finish

Christmas Pudding

- small ball cake
- sugarpaste chocolate 250g (10oz) cream sugarpaste 50g (2oz) white sugarpaste 50g (2oz) small amount of black, green, red
- let down sugarpaste or royal icing for sticking
- cake drum
- ribbon to finish

Christmas Rose

- cake
- white sugarpaste
- rose cutter (FMM)
- press ice tool (FMM)
- gold balls
- let down sugarpaste or royal icing for sticking
- cake drum
- ribbon to finish

Tools

- rolling pins
- craft knife
- celpin
- ball tool
- star tool
- cutting wheel
- circle cutter
- star cutter
- former to dry flower
- new clean scourer
- glue
- lustre dust/spray
- magic sparkles

Chocolate and sweets cakes



1 Cover cake with marzipan and ganache, cover board. Stick chocolate fingers around the cake with melted chocolate and fill the tops with choice of sweets. Homemade truffles could be used.



2 Cut out snowflakes on wires and leave to dry. Wire together, spray or dust with lustre and insert into cake using plastic posy pick. Or use a cake lace mat with Christmas design and pearl mixture. Finish boards with ribbon



Photography: Shaun Wheatley

Choirboy



1 Roll a 50g red cone. Flatten a 10g white ball, push into sides with star tool, push into with ball tool and stick to the neck. Add a 25g flesh ball for the head. Add a small ball for nose. Open mouth downwards with celpin. Mark eyes with celpin. Add a white ball then black into the eyes. Stick two small brown teardrops over the eyes for eyebrows.



3 Add brown spikes for hair. Press celpin into two small flesh balls, stick to side of head. Stick a 10g red sausage around the front of the body. Press down the middle of a small white rectangle with celpin and push together. Once dry write on with black food colour pen and stick to the arms.



5 Ice the cake for the choirboy with white sugarpaste. Mark around the cake with the quilting embosser. Ice the board. Push silver balls into the icing where the lines cross. Add the choirboy. Finish the board with ribbon.



Elf



1 Roll two x 5g pointed red cones, curl up the thin ends. Stick two x 3g flattened red balls to the top. Roll 25g green sausage. Fold in half and stick to the shoes.



2 Open out the fat end of a 25g red cone, stick on to the trousers. Mark up the front with cutting wheel. Press into 5g green ball with ball tool. Stick on to neck.



3 Roll a 25g flesh oval, stick on to neck. Add an oval for nose, mark eyes with celpin. Mark mouth with circle cutter and ends with celpin. Add black into eyes.



4 Roll 10g red cone, open out to sit on head. Curl the pointed end. Press celpin into two pointed flesh cones, stick below the hat. Make arms as choirboy. Add a small cube as a parcel.



5 Ice a 10cm x 10cm cube cake with white sugarpaste. Ice the board. Lay strips of embossed red and green paste over the cake for ribbon. Stick the elf to the top.



Showman



1 Roll three white balls, 50g, 30g, 25g, and stick them together. Add black buttons. Roll a 10g black ball, cut a flat bottom, press into with celpin and stick to a black circle. Stick to the head. Add small orange cone for the nose.



2 Add two small black balls for eyes. Mark mouth with black dots. Roll two small brown strands, fold and roll again, make small hole either side of the body and stick into the holes.



3 Ice the cake for the snowman with white sugarpaste. Ice the board. Ice around the cake with cut-out green Christmas trees. Stick the snowman on top. Finish the board edge with green ribbon.

Christmas pudding

Ice a ball cake with chocolate brown sugarpaste. Stick on to an iced white board. Stick a wavy edged cream circle on the top. Add random black 'currants' and holly and berries on top. Finish with ribbon.



Christmas rose



Ice small cake. Mark around the side with a press ice tool. Insert gold balls. Dry a five petal rose or blossom, in a former. Stick a sugarpaste ball into the middle, cover with gold balls, stick on top. Finish with ribbon.

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Claire Corbett
Windsor Cake Studio

While simple and elegant, this cake features plenty of exciting techniques. From the simple wired flowers, to the stunning paint effects, this design has a contemporary feel whilst retaining the romantic wedding style.



1 Cover the medium cake with black sugarpaste and sharpen the edges using smoothers.



2 Mix peach edible tint with confectioners glaze, add some white edible tint until the desired colour is achieved.



3 Using a wide paintbrush, paint the whole surface of the cake before allowing to dry. Apply a second coat of paint and allow to dry completely.



4 Dip the sponge in alcohol and gently rub across the surface of the painted cake, removing some of the paint revealing the black underneath.



5 Use a large heart shaped cutter and press lightly to mark an outline on to the front of the cake.



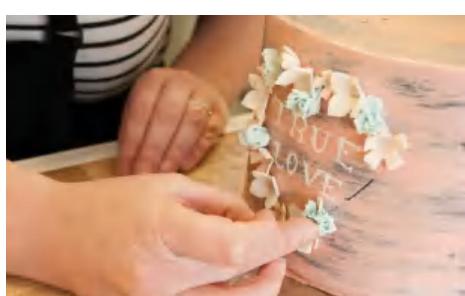
6 Mix some white edible tint with edible glaze to a paint consistency.



7 Using a fine paintbrush, paint the design in the centre of the heart, being careful to leave a gap for the flowers to overlap.



8 Cut out a range of small flowers in peach, ivory and periwinkle.



9 Using a little edible glue, arrange cut out flowers around the heart shape.



10 Pipe royal icing centres into some of the larger flowers and allow to dry.



11 Using alcohol mixed with a little egg yellow edible tint, paint the royal icing centres.

PREPARATION

- Fill, ganache and cover the largest and smallest cakes with ivory sugarpaste, using the flexi smoothers to create a sharp edge. Fill and ganache the medium size tier.

You will need

Consumables

- cakes 12.5, 17.5, 20cm (5, 7, 8 x 5in deep)
- ganache 2kg (4lb 4oz)
- cake boards 12.5, 17.5, 20 x 12.5cm (5, 7, 8in)
- cake drum 30cm (12in)
- sugarpaste ivory 2kg (4lb 4oz)
- sugarpaste black 1kg (2lb 2oz)
- cornflour or icing sugar for dusting
- edible blossom tint – peach, white, egg yellow, forest green
- confectioners glaze
- alcohol (eg vodka)
- flower paste (ivory, peach, periwinkle)
- royal icing
- edible glue
- white floral wire 20, 24, 26 gauge
- posy pick
- white floral tape
- dowels 7
- ribbon ivory 3m

Tools

- flexi smoothers
- rolling pins large and small
- paintbrushes various sizes
- easy cover sponge
- heart cutter set
- selection of small flower cutters i.e. daisy, hydrangea, blossom, primrose, carnation,
- small piping bag
- wire cutters
- rose petal cutters extra large (Windsor CakeCraft)
- scissors small
- foam mat
- apple tray
- ball tool
- posy picks 2

Top Tips

- When painting with glaze, wear food safe gloves and protect work surfaces.
- Black sugarpaste is not always easy to work with, so knead in a little glycerine if it splits and/or cracks.

Making simple magnolias



1 Take a ball of flower paste about 4cm in diameter and roll into a cone shape.



2 Bend a hook into one end of a 20g flower wire.



3 Dip hook into a little edible glue and insert into the base of the flower paste cone.



4 Pinch around the base of the cone to make sure it is properly attached to the wire.



5 Using a very small pair of scissors, snip into the cone shape to create points, before setting aside to dry.



6 Cut 24g flower wire into third lengths.



7 Roll ivory flower paste into a sausage.



8 Roll out from the centre leaving the paste thicker in the centre, which will be the central vein.



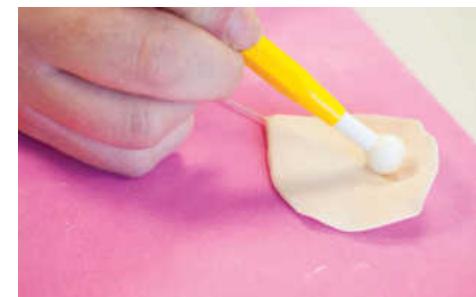
9 Cut out one of the petals ensuring the vein runs through the centre.



10 Dip a 26g wires into some edible glue and insert into the central vein to about one third of the way up the petal.



11 Place the petal on to a foam pad and soften the edges with a ball tool.



12 Working from the outside to the middle, drag the ball tool across the surface of the petal.



13 Place the petal inside an apple crate and curl over the edges slightly before leaving to dry overnight.



14 Repeat these steps for three small, three medium and six large petals.



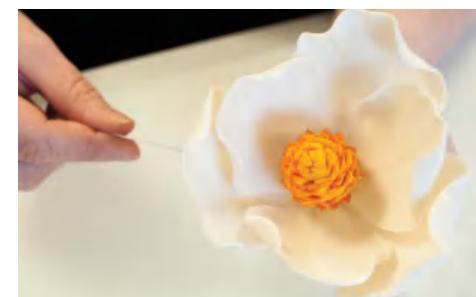
15 Using a dusting brush, dust the magnolia centre with egg yellow edible tint.



16 Apply some forest green edible tint around the base of the centre and brush away excess on to the points.



17 Using floral tape, attach three small petals to the centre.



18 Attach the three medium petals over the gaps between the small petals.



19 Attach the larger petals three at a time covering the gaps on the previous row.



20 Tape all the way down the grouped wires to ensure minimal movement.



21 Insert the stem into the cake using a posy pick.



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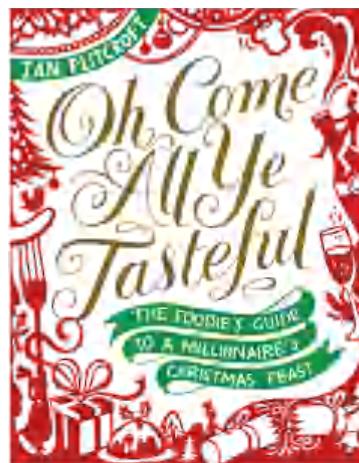
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Rustic Elegance

Combining elegance and simplicity, this cake features several clever techniques including unwired wafer paper flowers and the stunning paint effect, giving a gorgeous contemporary design with a romantic ambience.



Amelia Nutting

PREPARATION

- Cover cakes and cake drum with ivory sugarpaste and stack using dowels for support.
- See article in April 2015 issue of *Cake* for advice on dowelling and stacking cakes.



1 Place the wafer paper on the celpad, press the rose cutter into the wafer paper to make an indent. Indent all three sizes of rose cutter into the paper.



2 Cut around the indented marks of all three sizes with a clean pair of scissors. Three sets of each size need to be cut out.



3 Fold each petal of the rose shape in half and use thumb and forefinger to make a crease down the centre of each petal.



4 Using a muffin tin, damp the bottom of the biggest flower and hold it in position in the tin until it sticks. Slightly dampen the underside of the middle of the other two layers of the flowers and stick them inside. Leave to dry.



5 Using the previous method use a calyx cutter to cut three pieces. Lay a cut out calyx on the Celpad and use a rolling pin to roll along the petals to form them into a curve.

You will need

Consumables

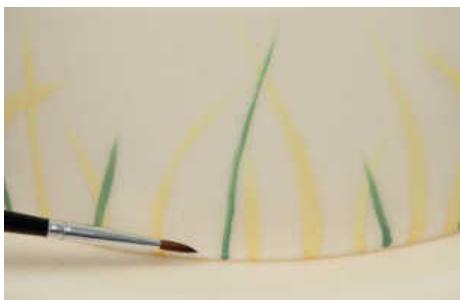
- cakes round 10, 20, 25cm (4, 8, 10in)
- cakes round 2 x 15cm (6in) x 6.5cm (2½in) deep
- ivory sugarpaste 3kg (6lb 6oz)
- cake drum round 35cm (14in) round
- cake boards 10, 15, 20cm (4, 6, 8in)
- wafer paper (Culpitt)
- royal icing
- gold lustre dust
- rejuvenator spirit
- food colour Christmas red, tangerine/apricot, egg yellow/cream, autumn leaf, spruce (Sugarflair)
- super white
- dowels 9

Tools

- rolling pin
- celpad
- muffin tin
- paintbrushes mixed sizes
- smoothers
- knife
- scissors
- calyx cutter size
- rose cutter rp06 (FMM)
- rose cutter rp08 (FMM)
- rose cutter rp09 (FMM)
- piping nozzle No. 3
- piping bag



Painting and Wafer Paper



6 Mix egg yellow, spruce green and tangerine colours with super white and rejuvenator spirit to make a paint like consistency. Using a fine brush, paint from the base of the 20cm cake and pull the brush upwards into a point. Follow this step with all three colours.



7 Mix a stronger tone of orange using the method in step 8. Using a flatter ended brush, stipple along longer green stems each side to form a lupin shape.



8 Mix a red colour using a small amount of super white, then stipple again putting more pressure on the bottom of the flower and less pressure towards the top to form a point.



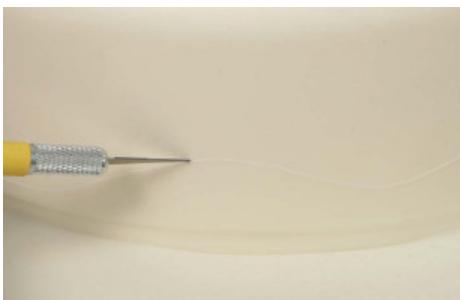
9 Mix gold lustre dust with rejuvenator spirit and fill in any gaps using method 8. Repeat steps 8-11 on the 10cm cake.



- Mix sufficient paint for this and later steps.
- Use a damp paintbrush to flatten the points of the piped dots to create a good finish.
- If the paint gets too stiff mix in some rejuvenator to loosen it.



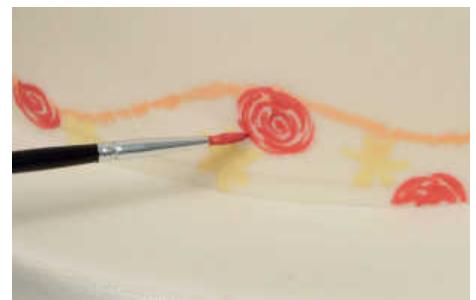
10 Mix autumn leaf royal icing stiff enough to hold its shape. Use a No. 2 nozzle and piping bag to pipe a dot around the base of the 10 and 20cm cakes.



11 With a sharp knife mark a wavy line about a third up from the bottom all the way round the 25cm cake.



12 Using the pale orange colour mixed earlier, paint along the marked line with a stipple effect.



13 Using yellow, paint a six petal flower by pressing the brush flat on to the cake forming five petals. Using a fine paintbrush and red, paint a bud shape, then use intertwined half circle shapes getting bigger round the bud to create the rose. Repeat all round the cake.



14 Repeat the method in step 13 and using a stronger orange colour paint six petal flowers all round the cake.



15 Stipple small clumps of red using a flat edged brush. Use these to fill in any gaps that may have been left.



16 With a fine paintbrush and spruce green paint made earlier, paint small leaves in and around the painted roses and around some of the orange flowers.



17 Paint small gold lustre flowers in any gaps that are left around the 25cm cake.



18 Take the red paint and a fine brush. To start a rose bud paint two curved lines entwined, then round those two lines, paint three curved lines and for the final layer of the bud paint five entwined curved lines.



19 Using the same method, paint another four rows of five curved lines, each layer getting slightly larger than the last, creating a large full rose.



20 Paint another bud next to the large rose, paint two longer petals that meet in a point to form the back of the bud.



21 Make a darker red paint. With a thin paintbrush follow the outside of each curved line with the darker tone to add depth to the rose. Repeat this following the lines of the rose bud.



22 Using pale orange and a pointed brush, start from a centre point and flick brush outwards to create a spray flower. Using stronger orange colour repeat this and follow the outer petals leaving the centre a paler tone.



23 Using the spruce green colour paint stems on the orange flowers and a calyx on the rose buds.



24 Paint a large rose leaf using a pointed brush. When the outline has been painted use a stipple brush to drag the colour into the middle to create a pale centre.



25 Using the same pointed brush paint a long vine with the spruce green and add small leaves along the vine.



26 Using darker orange stipple in and around the flowers and leaves. Use gold lustre dust and rejuvenator spirit in the yellow flower centres and add small clumps alongside the orange stipple.



27 Royal ice the back of the wafer paper flowers, place in position and hold whilst they set. Repeat for each calyx.



28 Pipe a centre in the flowers by adding six dots of yellow royal icing in each and in each calyx.

Pretty Pearl the Mermaid



Rhu Strand

Pearl, the prettiest mermaid on the sandy bottom of the deep blue sea, collects pearls to give as presents to her seashore friends.

Pearl uses several modelling skills including an internal armature which is fixed to a cake drum, to allow posing as required.

She is made from modelling chocolate and sugarpaste and swims about 24cm (10in) high.

You will need

Consumables

- aluminium armature wire 40cm (16in) 3mm
- aluminium armature wire 2 x 20cm (8in) 2mm
- aluminium armature wire 1 x 30cm (12in) 2mm
- screws 15mm (1½in)
- cake drum 15cm (6in)
- Mama Rhu's Modelling Mud 100g (3½oz) (see recipe or video-
<http://goo.gl/vUpgQg>)
- sugarpaste 100g (3½oz) blue for tail, small amount of blonde/ivory prepared with cmc/tylose or gum tragacanth
- sugar pearls 4mm (1/8in) and seed pearls
- black and white gel paste (Americolor)
- metallic paint in green (for the eyes) (Rainbow Dust)
- golden caster sugar or similar (sand)
- dusting powder pink
- gold lustre dust
- edible glue
- clingfilm
- tinfoil

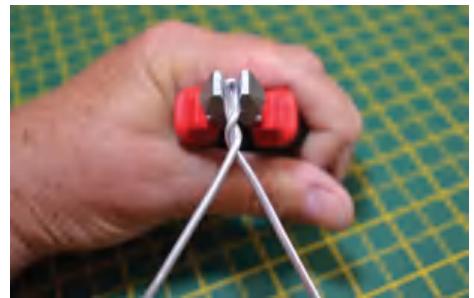
Tools

- pliers – including long-nose pliers
- wooden orange / cuticle stick (available in chemists)
- scriber tool or similar pointed tool (FMM)
- wire cutters
- screwdriver
- ball tool
- scalpel
- dresden tool
- bone tool
- shell tool
- smile tool
- card embossing tools
- scissors
- eggshell foam
- paintbrushes

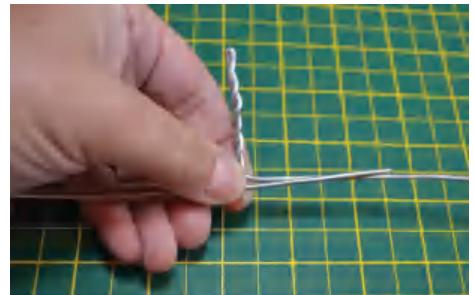
Top Tip

- When using the pliers, hold close to where the bend is required and then bend wire close to the pliers – keep the wire cutters out of reach!!

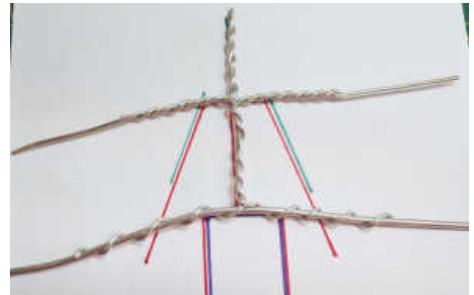
1 Bend the 30cm long 2mm aluminium armature wire in half and pinch the end to make a sharp fold (top of head) twist to the neck following the template.



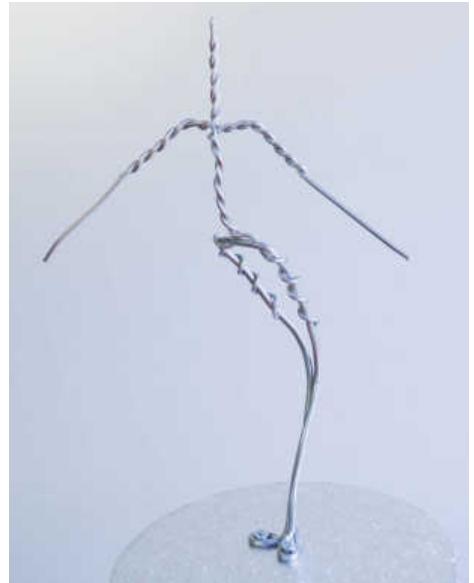
2 Bend the excess head wire out to the sides (arms), take one of the 20cm long 2mm wires, place half way along arms and twist to the neck, repeat on other arm.



3 Twist body wire together to the hips, centre the 3mm wire on to the body and wrap the rest of the body wire around the legs.

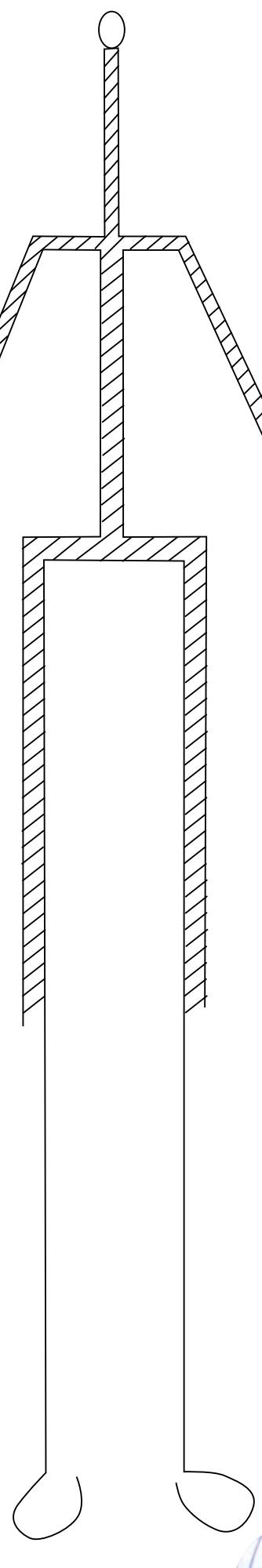


4 Grip the wire firmly on the inside of the hip, make a loop at the end of the 'legs' and bend to a right angle with pliers. Bring the 'feet' together and pose the mermaid. Screw armature to the cake drum – do not over screw (optional – superglue the screws as well). Make sure the pose of the mermaid is as required.



5 Cover the cake drum with ivory/sand coloured paste, spread thinly with edible glue and sprinkle the golden caster sugar to create the sand.





Mermaid Model

6 Wrap tinfoil around the lower part of the armature to create the tail. Take 30g of modelling mud, roll into a short sausage. Apply to the body, focus on the tummy area to create the bust.



7 Smooth the modelling mud around the armature to create the back, smoothing out the creases. Use the veiner tool to divide the bust. Use the dresden tool to mark the clavicle bones and neck.



8 Roll the tail sugarpaste into a carrot shape and roll out to approximately 2mm thick. Glue the paste rather than the foil, wrap around the tail and trim excess away, create a point at the front and back.



9 Start at the bottom and use the smile tool to mark in the scales.

10 Roll two small pieces of tail paste into a cone, flatten and use the shell tool to drag and mark the fins, pull out the edges to make them ragged.



11 Glue in place at the bottom of the tail, adjust to give them some shape.

12 Bend the arms at the shoulders and at the elbow – hold the wire at 4cm from the shoulder and bend, trim forearm to 3.5cm.



13 Roll two 15g pieces of flesh, tapering to 8cm. Smooth down narrow end for hands, cut out a 'V' for the thumb, mark in the fingers and nails.



14 Turn hands over and mark in the knuckle bends.

15 Starting with the scalpel make a cut about $\frac{3}{4}$ of the thickness of the arm deep from the wrist to the shoulder, open up gently progressing with the scribe tool and then veiner tool.



16 Starting at wrist, lay arms over and coax around the wires, carefully smoothing the seam, and then the shoulders into the body, trim at the shoulder if too long.

17 Pinch at the wrists to give some shape.

18 Roll a thin sausage in the tail colour, use same technique as the fins to texture. Glue in place around the top of the tail and add texture to the join with the shell tool.

19 Roll 25g of flesh paste into an egg shape and place into a piece of eggshell foam, smooth under chin to bring forward. Using the bone tool press down into the paste about half the depth of the tool to create the eye sockets continue down the side of the face to create the temples.

20 Use the tip of the veiner tool to create the eye sockets, turn head around and do the other end of the eye.

21 Take a very small ball of flesh to create the nose, roll into a teardrop shape, glue on to the face, smooth top and sides.

22 Use a tool with a point and make the nostrils. With the scalpel make a small cut for the mouth, be careful not to make too wide.

23 Very gently make a dimple at each end of the mouth with the small end of the ball tool or large embossing tool. Draw under the lower lip with the ball tool creating a trough or what looks like another mouth, smooth this dent gently down towards the chin area.

24 Gently draw in the top lips using either the ball tool or spoon shaped end of the veiner tool, start to the middle of the lips and taper down to the dimples.

25 Use the orange stick with the flat side uppermost to enhance the mouth opening.

26 Roll two rice sized pieces of white sugarpaste and insert into eye sockets. Use the embossing tool, dip into green metallic paint and dot into each eye.

27 Add face detail, dust cheeks and paint lips with pink. Paint the eyelids and eyebrows with a fine brush and brown food colouring. Using the small end of the embossing tool, dip into some black food colouring and dot each eye for the pupil and add a white dot at 11 o'clock in each eye.

Top Tip

- The proportions of the head are that from the top of the head to the chin the eyes are in the middle, the nose is in the middle from eyes to chin and mouth, in the middle from nose to chin.



Mermaid Model



28 Place head on to body. Glue seed pearls across the bust for bikini top.

29 Roll out 30g ivory/caramel coloured paste into a rectangle and texture with the shell tool as for the fins, making edges ragged.

30 Try this around the head and cut to size to fit.

31 Make all edges ragged.

32 Glue the head and wrap the hair around leaving plenty at the top to join together.

33 Trim the excess with scissors to create a parting.

34 With the remaining hair slice into thin strips and add to the hair.

35 Create hairstyle, add a fringe.

36 Back view.

37 Add some gold shimmer to hair.



MAMA RHU'S MODELLING MUD RECIPE

Modelling Chocolate

500g white chocolate
60g corn syrup

- Melt the white chocolate gently to melt it thoroughly, do not overheat.
- Warm syrup to similar temperature.

- Fold syrup into the chocolate – be careful not to overwork.
- Sugarpaste ready made with $\frac{1}{4}$ teaspoon cmc per 500g of paste added. Use ready coloured paste or colour preferred brand. A little more colour may need to be added as as it is mixed into the chocolate.

Modelling Mud

- Whilst the modelling chocolate is still soft, but cooled slightly, mix into the sugarpaste in equal quantities.
- Wrap and leave overnight before working with the mud.

38 Finish mermaid with lustre dusts and glitter.



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*Merry Christmas and
a Happy New Year*

to all our cake decorating friends



Our favourite products from 2015

Sharon



Culpitt Lustre modelling paste

Jenny



Renshaw Flower & Modelling paste

Kerry



Katy Sue Alphabet bunting mould

Kathryn



House of Cake Glitter sprays

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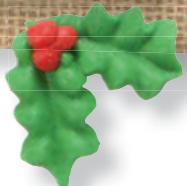
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98%
Feefo rating



You will need

Consumables for all fairies

- paste skin colour 100g
- clear alcohol
- dusting colours or markers black, brown and pink, peach
- satay stick
- drinking straw

Tools

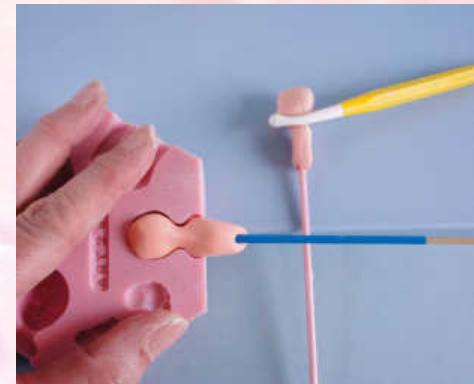
- dog bone tool
- cutting wheel
- knife
- scissors
- small teaspoon
- butterfly cutters
- cornflour puff for dusting
- rolling pin
- fluted cutters 5.5 + 7.5cm (Ateco)
- piping nozzles No. 5, 11
- 3D heads mould (Art2Bite)

Top Tips

- You can use edible gum paste or strengthened fondant to create the fairies/angels.
- Use a doll's needle to attach a ribbon in the centre and use 2 bracelet sweets for feet. This is a very, very long needle used in doll and teddy bear making.
- For the guardian angels give each angel an edible birthstone and use the butterfly wings upside down.



1 Make the heads Place a sausage shaped roll of paste into the dusted mould, push once, attach the drinking straw and satay stick from waist to head in the centre and push again firmly.



2 Push the paste away from the sides, open the mould slightly and carefully unmould the paste. Shape the back of the neck with a dog bone tool. Use a knife to create hair detail. Allow the heads to dry.



3 Carefully paint the face and the hair details. Cut some butterfly wings and allow to dry over a tea spoon.



4 Skirt Flatten the cupcake and cover it with paste. Turn the cupcake, cut away the centre of the wrapper and shape the hips with paste. Create a hole in the centre all the way through making a dent with the dog bone tool to fit the body.



With amethyst birth stone (February)

Valentine fairy and guardian angel

You will also need

- one medium size head with body, a butterfly wing and a little heart, dried
- one medium cupcake skirt
- paste red, white 50g each
- skin coloured paste for the arms
- lustre dust gold, brown, dark red



1 Cut out one white and two red hearts, decorate them using the star tool and use these to create a skirt.



2 Cover the body with red paste. Make arms and create a hat using a fluted heart and the quilting tool.



Daphne Riteco

Winter Cupcake Fairies and Angels

These lovely Fairies and Angels are each simply made with an upside down cupcake. Decorate a branch to create an eye catching centrepiece on a dinner table, or place on a cake, or use as place settings at a party to create an unique birthday surprise.

All Fairies/Angels are modelled using a clever 3D Head Mould which makes it possible to make 3D heads complete with hair and attached body, with a matching set of arms and legs for the two largest size heads.



3 Paint the hair with brown dust and brown lustre dust.



4 Create three hearts using a chain of hearts mould. Paint them gold with a red centre.



5 Glue the arms, hat, wings and hearts on to the fairy to complete her.



Showdrop fairy and guardian angel

You will also need

- one small sized head, butterfly wings, 3 mini blossom bouquet, mini cupcake skirt
- paste white 50g
- paste light green, brown 20g each
- skin coloured paste for the arms
- fluted cutter 4.5cm (Ateco)
- large bridal lily cutter (FMM)
- pale green dust
- large blossom plunger (PME)
- rose calyx cutter 3cm (FMM)

With aquamarine birthstone (March)



1 Cut out a lily flower, fold the large petals to the centre and cut the remainder with the fluted cutter.



2 Cover the top with green paste and frill the three smaller petals.



3 Thin out the edges of the large petals on a firm sponge pad with a dog bone tool. Place extra paste on to the cupcake.



4 Paint green details on to the small petals using a fine paintbrush and green dust colour mixed with water.



5 Glue the first blossom on the back of the head, form it around the ears, then glue the second blossom on top of the head.



6 Use the back of the knife to create hair details.



7 Glue arms, wings, a flower hat and the mini flowers onto the fairy.

Snowflake fairy and guardian angel

You will also need

- one small sized head dried
- mini cupcake skirt
- 12 small stars dried or 12 snowflakes made from the Art2Bite winter mould
- skin coloured paste for the arms
- light blue paste 50g
- light gold, white satin lustre
- magic sparkles crystal
- fluted cutter 8cm (Ateco)
- juliana mould (Art2Bite)



With garnet birthstone angel (January)



1 Place rolled out paste over the dusted mould and fill the centre. Firmly push the pattern in using the dust puff.



2 Cut the dress with the 8cm fluted cutter and frill the rim.



3 Mix white satin lustre with alcohol and paint the pattern holding the eye shadow sponge horizontally to the paste.



4 Cover the mini cupcake and the top of the dress. Create a six petal snowflake for the head. Leave shaped ones for the top of the dress and two as wings and paint the details.



5 Dampen the bottom part of the dress and decorate it with Magic Sparkles.



6 Roll a sausage to create the arms. Paint the hair with light gold lustre and attach the details including mini stars/snowflakes, hat and wings on to the fairy.

Hazel Catkins & Pussy Willows part 1

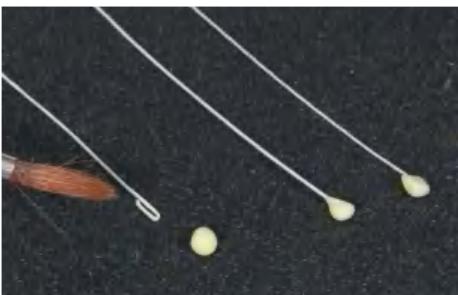


Ulla Netzbard

At a time of year when there are not too many flowers, these hazel catkins and pussy willows are fun to make.

Hazel catkins and pussy willows herald the beginning of spring. The catkins appear in February but their leaves do not grow until April. Pussy willow is a name given to many of the smaller species of the genus *Salix* (willow) when their furry catkins are young.

Catkins



1 Male catkins Make a tiny hook on a 33g wire and attach the tiniest dot of the cream paste on to it using a little egg white or sugar glue.



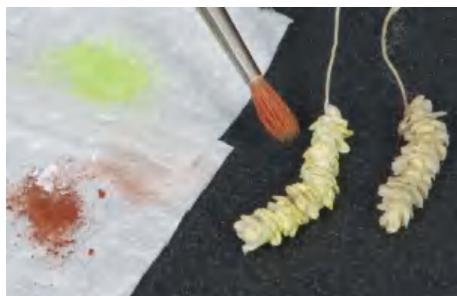
2 Roll out paste until it is almost transparent and cut out a blossom with the plunger cutter. Pull the blossom along the wire. Attach with a tiny amount of glue and wrap around the blob.



3 Roll a really tiny ball of paste, pass a fine sewing needle right through it then press it on to the wire as a spacer.



4 Cut out another blossom. Frill the edges as much as possible. Thread it on to the wire. Continue to add spacers and petals, until the catkin is 1.5cm long, then curve the wire a little.



5 Continue until the catkin is around 3cm to 3.5cm long. Using a very soft brush colour part of the catkin with light brown or pale green blossom dust.

Top Tips

- Although a plunger cutter is used do not press down on to the blossom. Cut the blossom out flat. Cut out a few blossoms at a time and place them under plastic to keep them pliable.
- It is best to curve the wire at this stage to avoid breakages when doing it later.



6 Tape the wire above the catkins with quarter width twig tape.



7 Buds and twigs Attach quarter width twig tape close to the tip of a half-length 24g wire. Bind around until a small pad has been made. Continue to bind above and below this pad to shape a bud, then continue to tape down the wire for 1.5cm to 2cm.



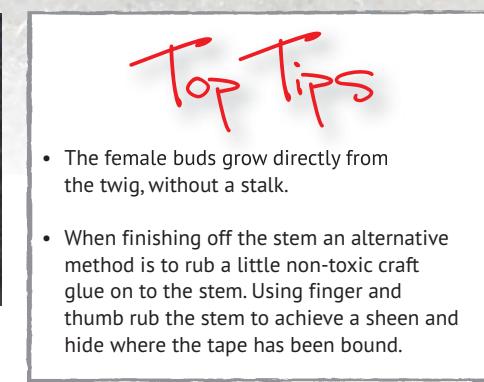
8 With very sharp curved scissors mark the scales by cutting lightly into the tape. Prepare one of these buds for the tip of every twig.



Photography: Clark Smith-Stanley



9 **Female Catkins** Cut six short lengths of red cotton and attach them to the tip of a short 33g wire with twig tape.



10 Form a bud directly below the cotton to make a bud as before.



11 Trim the cotton to 2mm then fluff the tips of the cotton with an emery board.



12 **Assembly** Start the stem off with a bud then add female flowers, buds and catkins. Polish the twigs by rubbing them vigorously.

Pussy Willow

You will need

Consumables

- flower paste white (A Piece of Cake)
- egg white
- paste colour brown (Sugarflair)
- dust brilliant silver (Squires)
- sugartex white and mimosa (Sugarflair)
- florist tape brown and twig colour
- florist wires 24, 30 gauge

Tools

- fine scissors
- fine paintbrushes



1 Make small oval balls in white paste and insert 30g hooked wires into them, secure firmly. Make these in nine different sizes. Pinch a tiny point at the base and squash with thumb and finger to flatten a little. Leave to dry.



2 Brush the two smallest buds with brilliant silver dust.



3 Brush each of the other buds with egg white, dip into white Sugartex to which brilliant silver dust has been added. Leave to dry.

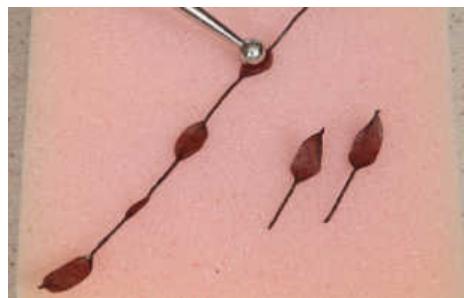


4 Starting with the larger catkins brush more egg white on to the lower half and dip into mimosa Sugartex.



5 Repeat this on the smaller catkins but as the catkins get smaller the area covered by the mimosa Sugartex should be reduced. Leave to dry.

Note Cover the smaller buds about three quarters with this mixture and the larger buds about halfway.



6 **Calyx** Cut a length of brown tape into half width. Twist the tips very tightly, leave a little untwisted, then twist again. Carry on in this fashion to make several husks. Using small scissors cut them apart. Cup the centre of each one.



7 Using brown quarter width tape, bind a calyx behind each bud or catkin. Tape down the wire for around 2.5cm keeping the tape very neat. Using brown paste colour paint the catkin where the paste and the tape meet.



8 **Assembly** Tape the smallest bud to a 24g wire using twig tape. Leave no stalk. Tape down the wire for around 1cm then add another bud and tape down for around 12mm.



10 Continue in this way taping in the catkins. As they get larger the space between the catkins is longer. Bend the twig very slightly away from each bud or catkin.



11 With the back of a pair of scissors or a celstick, polish all the twigs until they shine.



Dont miss next month's issue where you can learn how to make these fabulous daffodils.

Cake

INTERNATIONAL



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NEW SHOW!



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ICHF Cake International, NEC **WOW, what a wonderful show**

November 2015 ICHF Cake International Show at the NEC was easily the best ever. With a record breaking nearly 1200 competition entries, all our favourite exhibitors and also many new ones to fulfil every cake decorating requirement and empty our pockets pretty rapidly. Here's a taster of this massive event for those that couldn't make it and a reminder of the luscious treats for those who were there.



CONGRATULATIONS
to Katerina Schneider
who won Best in
Show 2015!

Endangered Species
Bakers Unite to Fight
We showcased
this in the
November
issue of
Cake but
were not able
to show all the
wonderful
sculpted
creatures so
here are a few
more of them. A very moving display
when you realise these are all
endangered species.



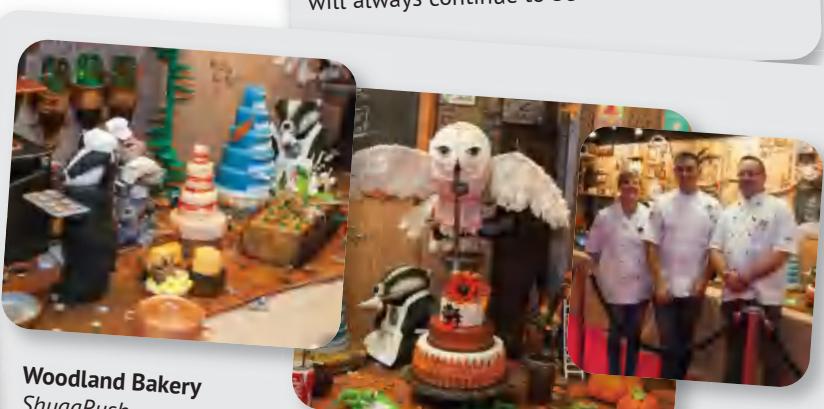
We have followed the progress of many collaborations leading up to this show and were thrilled to see the finished projects.

Soldier
Glen Beardsmore
An incredibly fitting, life size sculpture of a soldier in the Royal Engineers with a tear rolling down his face. This was Glen a few years ago whilst serving in the Army and he produced this as a tribute to fallen colleagues and hopes Remembrance Day will always continue



Rocky Horror Sugar Show
Our first taster of this was back in the August issue of *Cake* and the finished pieces more than lived up to expectations. Glitz and glamour was the order of the day with music from the show playing whilst everyone walked through the enclosed exhibition. Many shrieks of delight were heard by those outside.





Woodland Bakery
ShugaRush

This clever project showcased little woodland animals in their “natural” environment as cake bakers and decorators, beautifully enhanced with moving elements. Children and grownups alike stood entranced by it.



Cake Stand

We set up current and recent projects from the magazine as a welcoming display on our stand near the show entrance and colleagues had a wonderful time despite being run off their feet, so we asked them to sum it all up in their own words:

Leeanne – New Editor

"The talent, passion and jaw dropping artistry that is showcased at the NEC is a testament to the industry and craft that we all love and strive for. An unmissable sugar high to end the year on and inspire trends and techniques for the New Year - I loved every minute and am finding it impossible to think and talk of anything else but cake - especially the moment our photographer took this fab pic of Will Torrent and Christine Jensen with Peboryons masterpiece."



Julie – Editor

"A wonderful show that never fails to thrill me as it proves the talent and incredible imagination of those that, like me, love this craft of ours. It also gives me the opportunity of meeting so many readers. I am certain this show will inspire others to explore and enjoy cake decorating as a hobby or as a business venture for many years to come."

Lucie – Publisher

"This show is such an exciting event and really marks the start to the Christmas season. It's wonderful to see all the fantastic products and of course all the great visitors!"

My favourite part of any show is talking to our readers and learning all about their fantastic creations... their imagination never fails to impress."

Anne – Subscriptions Coordinator

"An inspirational show for all levels of talent. Was lovely to speak to people just starting out and seeing the excitement in their eyes as they took in all the various displays. Everyone was just so friendly and the whole show was mesmerising."

Alison – Show Organiser

"We had over 100 goody bags ready for new subscribers and we still had to have a production line filling more on Saturday and Sunday. So busy and vibrant! It was lovely meeting everyone, lots of cake talk and professional tips. An amazing show."

Jane – Contributor

"I have been working on the stand for several years now and believe this was the best show ever. So busy that I wasn't able to get off the stand for long enough to see all the fabulous exhibits and supplier stalls but it was wonderful meeting so many of our readers."

Glynne – Contributor

"I loved seeing the finished projects from the amazing collaborations that I have followed from the start, hearing the buzz of excitement all around as people see the displays and competition entries, followed by cheers of congratulations to winners echoing round the hall."



NEC Birmingham November 2015

Editor's Highlights

Fast and fabulous

Mich Turner's Faberge fondant egg demo was stunning. Mich showed us how to make a regal centrepiece using an everyday Easter egg mould, no bake chocolate cake, satin ice covering, handmade pearls and roses and finished with hand piped swags and spots. Simple, effective and so not everyday!

Master at work

Watching Carlos Lischetti crafting faces full of character with almost poetic attention to detail, whilst his fans looked on in wonder. I have never seen such a shapely thigh rolled by hand either!

Love the launch

If you love romantic and delicate details you will love Fabriliquid from Selba Ltd, a new product to add flavour and form to wafer paper. I have used it in the Iris fold tutorial on page 61.



Getting my selfie with Emma Jane's Maleficent... did you?

Show special

Forever Cacao, trailblazers for real bean to bar chocolate, had great value bags of 100% cocoa buttons available. Designed especially for the show, you simply add the required amount of sugar to your recipe for exquisite rich chocolate flavour and known providence.

Full of flavour

The choice on the Foodie Flavours Ltd stand was incredible, I can't wait to try the Rhubarb flavour in my cakes and icings.

Cake shop

If like us, you were bowled over by the 100% buttercream flowers and succulents on the Queens of Hearts Couture Cakes stand, you would have also wanted the Annabelle Jane school piped flowers set. I have been practising nonstop with mine...

Don't miss a show

Visit www.cakeinternational.co.uk
For 2016 dates and competition details

Follow us on and for more updates



Karen Davies

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Zingy Zentangle

This is a really striking and modern design but surprisingly simple to make!

Zentangle is a very relaxing way to draw using patterns usually in black and white. There is no right or wrong way to do it, just use your creative side!



Karen Keaney

You will need

Consumables

- square cake covered in white sugarpaste 15cm (6in)
- square cake covered in bright green sugarpaste 10cm (4in)
- square board covered in black sugarpaste 25cm (10in)
- flower paste
- royal icing
- tracing paper
- parchment paper
- edible black marker
- dowels
- ribbon
- glue stick

Tools

- rolling pin
- sharp knife
- dresden tool
- smoother
- working board





1 Using an edible marker section off each side of the white square. This should be random and free flowing.



2 Start to fill in each section with pattern, make up patterns or use reference material.



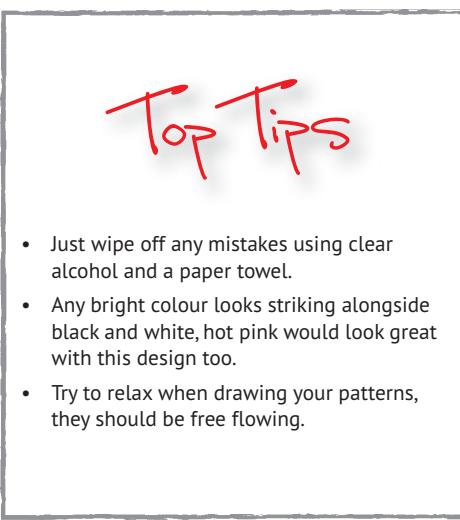
3 Filling in some of the patterns with blocks of colour can give more interest to the cake.



4 Continue filling in all the sections until the tier is completely covered.



5 Place the cake on to the covered cake board.



6 Dowel the bottom tier and stack the green tier on top, lining it up with the right hand side of the bottom tier as shown.



7 To make the flower roll out flower paste to approx. 5mm thickness.



8 Place the flower paste on to parchment and then on to a cake drum, it will be easier to move around. Smooth using a smoother.



9 Using the stencil and a dresden tool trace the outline of the flower on to the flower paste. Allow the paste to firm up a little before moving on to the next step.



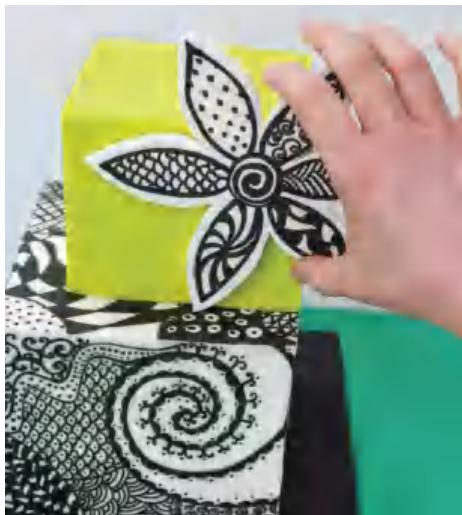
10 Draw over the outline with the edible black marker.



11 Fill in all the petals and the centre of the flower with Zentangle patterns.



12 Using a sharp knife, cut away the excess paste leaving approx. 2mm around the outline. Allow the flower to dry completely.



13 Use royal icing to attach the flower to the cake.



14 To finish off the cake attach ribbon to the cake board using glue stick.



If you would like to develop your own zentangle patterns Search Press have published this fabulous NEW book by Susanne Schaadt £9.99.

Carved Beauty

This gorgeous wedding cake showcases a brand new technique! Carving into an airbrushed sugarpaste surface. The process is time consuming but so worth it when you admire your finished work. You can also use a stencil to airbrush the surface of the sugarpaste then carve out the design to make it more simple.

1 Cut the front out of a cardboard box. Place a small turntable in the box and then place the stacked white cake on top of the turntable in the box. The box will act as a spray booth.



2 Place 10 drops of blue airbrush colour into the colour well of the airbrush and spray the cake, moving the airbrush gently from one side of the cake to the other, holding the airbrush about 12cm away from the cake. Refill airbrush as needed.



3 When the blue shading is as required add 10 drops of black airbrush colour and go over the blue to make the cake much darker.



4 Colour the cake slightly darker at the bottom and lighter at the top by building the colour up gradually.



Top Tips

- If lines appear on the cake the airbrush is too close but if the airbrush is too far away lots of colour will be used as the spray is going everywhere except on the cake.
- Never hold the airbrush more than 15cm from the cake.

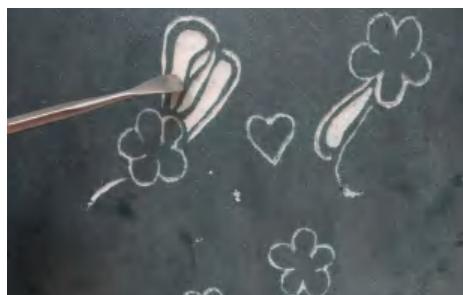
5 Put some of the pearl shimmer dust on to a piece of kitchen towel. Using the large brush, gently dab some shimmer on to the brush and brush all over the cake to create a shimmery silvery blue effect.



6 Use the pointed end of one of the carving tool to gently draw large blossom shapes randomly over the bottom tier of the cake. Then gently draw hearts in between the blossoms.



7 Draw random, slightly curved lines coming from the blossom shapes, make them long enough to almost touch the other blossoms and hearts.



8 Using the larger, rounded end of the carving tool, carve out larger sections of the pattern, just taking a thin layer of colour off of the icing, don't dig into the icing too much.

You will need

Consumables

- cakes round 10, 15, 20cm (4, 6, 8in) covered and stacked
- cake drums 25, 30cm (10, 12in)
- airbrush colours black, blue, green, brown *
- dust white pearl shimmer
- flower paste (A Piece Of Cake)
- dragees 2mm
- piping gel
- white wires 24, 28 gauge
- florist tape ½ width green
- posy pick
- ribbon 15mm x 1 metre
- ribbon 8mm x 2 metre
- silver lace ribbon 5mm x 2 metres
- kitchen towel

Tools

- airbrush kit CD30 *
- large soft brush
- small turntable
- carving tools set of 3 *
- pick and place tool *
- bride and groom template
- cutters heart shaped
- cutters sea holly *
- non-stick board
- thin celpin (CelCrafts)
- water brush
- multi use veiner
- tea light and lighter
- scissors small *

* Cassie Browns Cakecraft



Cassie Brown



Surface Carving



9 Using the thin pointed carving tool, gently neaten up the lines of the carving.



10 With a dry brush, paint a small amount of piping gel on to the centre of the blossoms, then using the pick and place tool, pick up a small silver ball and place in the centre of the blossom on the piping gel. Repeat on all of the blossoms.

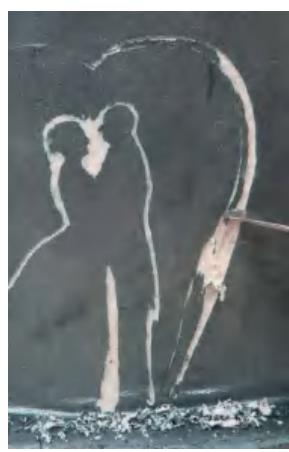
11 Cut out the template of the bride and groom and hold it against the cake. Use the pointed end of the modelling tool to gently draw the outline of the bride and groom.



12 Cut out the heart shaped template and holding it against the cake, use the pointed end of the modelling tool to gently draw the outline on to the cake.



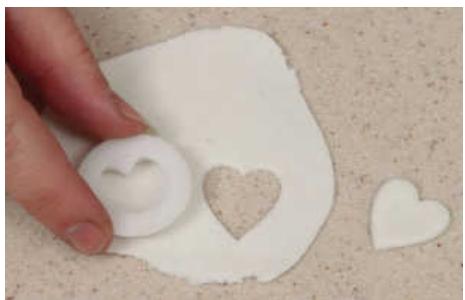
13 Using the spoon like end of the tool start to scrape the centre of the heart out, be careful when going around the bride and groom.



14 Take the arrow like tool and gently smooth over the larger areas of the carving to obtain a smooth finish. Also carve lines to represent the sleeves and coat areas of the bride and groom.



15 Carefully carve the detail into the bride's dress as you did when you carved the bottom tier of the cake.



16 Roll out flower paste to about 1mm thickness, then using the heart shape cutter cut out two hearts. Using the water brush carefully stick them on to the top tier above the bride and groom.



17 Place the ribbon round both tiers using double sided sticky tape at the ends, then attach the small silver ribbon the same way.



18 Roll out flower paste thinly, with a ridge through the centre of the paste for a wire to be inserted. This will make the bracts of the sea holly.



19 Cut out the sea holly using the medium size sea holly cutter, making sure the ridge in the flower paste is placed at the centre of the cutter.



20 Holding the sea holly gently insert the 28g wire to just over half way into ridge on the bract.



21 Dust the multi-use veiner with a little cornflour then place the sea holly on one side of the veiner, place the other side of the veiner on top and press down to vein.



22 Using the small scissors, snip downward cuts all around the sea holly, then bend and leave to dry a little. Five of these are required.



23 Make a small rose cone shape from a piece of flower paste. Light a tealight and bend a hook into the end of the 24g wire, hold over the flame until it is burning red then push straight into the bottom of the cone shape. The sugar will melt on to the wire.



24 Using the small scissors, start at the bottom of the cone and make lots of tiny cuts, gradually work up the cone to the top.



25 Hold the centre of the sea holly then place the five bracts around it about 2.5cm lower down from the centre. Approx. 2.5cm down from that use half-width florist tape to tape about 2.5cm down the stem.



26 Holding the stem gently, pull down the bracts one by one, then pull the centre down and finish taping up.



27 Put five drops of green into the airbrush colour well and add four drops of brown airbrush colour. Spray on to a piece of paper to ensure the colour is earthy green. Gently spray the ends of the bracts and the centre of the sea holly.



28 Put ten drops of blue and one drop of black into the colour well to make navy blue, then spray over the centre of the sea holly and the bracts, make sure there are no white areas left.



29 Using the large brush gently brush white shimmer over the front and back of the sea holly. Nine sea holly are needed.



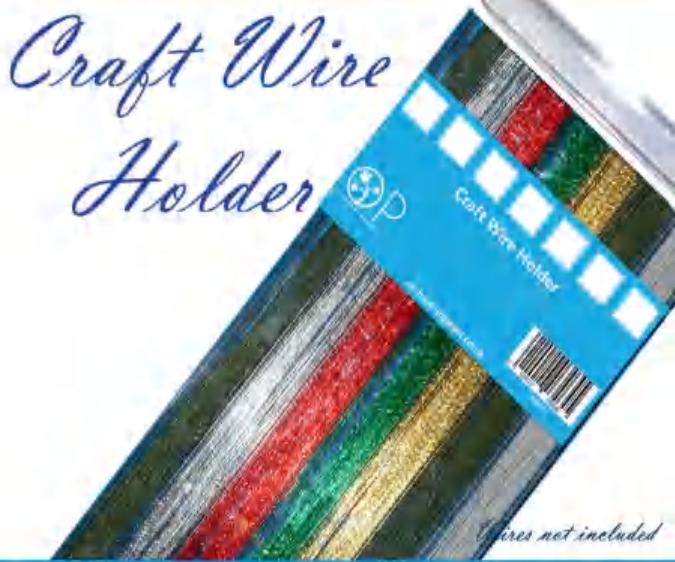
30 Hold three sea holly together for the centre of the posy then add the other six around the three in the centre. Tape them all together. The ends of the wires may need to be trimmed down.



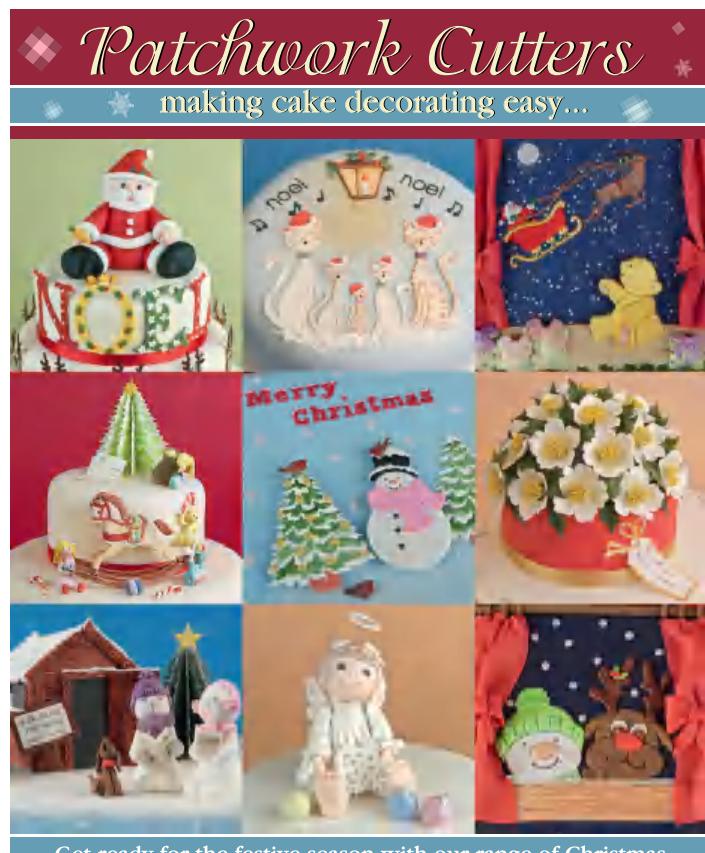
31 Push a posy pick into the centre of the top tier so it is level with the cake surface and then place a little flower paste in it to help secure the wires.



32 Using long angled tweezers gently push the posy of sea holly into the posy pick as far as it will go so that the flowers are just sitting on the cake.



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Hydrangea Blooms



Shenelle Robson

My interest in cake decorating was sparked after watching an episode of the Great British Bake Off. This persuaded me to take a cake course, however, it was floral sugar art that was to become my passion.

My love for the art led me to abandon the daily nine-to-five grind, in order to hone my skills and engage completely in an activity that has brought me complete joy.

There are two flower styles of hydrangea, the mop head and the lace cap. The mop head flowers are large round flower heads resembling pompoms and it is this delightful variety that we would be replicating in this tutorial.

You will need

Consumables

- gum/flower paste white, mid-green
- edible glue
- designer pastel food colour dust pastel lilac (Squires)
- professional food colour dust edelweiss, vine (Squires)
- professional paste food colour lilac (Squires)
- food colours woodland green, foliage green, primrose, aubergine (Sugarflair)
- food colours hunter, rose campion, kiwi, grass (Crafty Colours)
- confectioners glaze (Cake Stuff)
- white vegetable fat
- cornflour in a muslin bag
- florist wires white 28, 30 gauge
- florist wires green 18, 20, 22, 24 gauge
- florist tape light green

Tools

- cutting wheel (small)
- needle-nosed pliers
- wire cutters
- florist tape cutter (JEM)
- paintbrushes soft bristled (medium and small)
- non-stick rolling pin
- non-stick board
- grooved board
- petal pad
- ball tool (medium and large)
- dimpled foam (for drying leaves and flowers)
- hydrangea petal and leaf cutters (Petites Fleurs)
- hydrangea leaf veiners (Italian Sugar Art)
- hydrangea petal veiner XL (Flower Veiners)
- oasis dry foam brick polystyrene block



PREPARATION

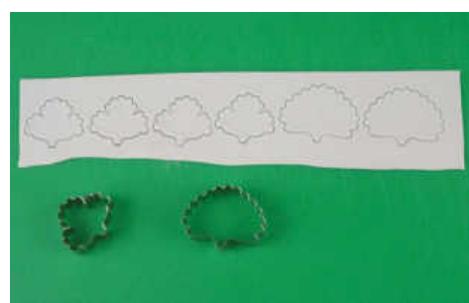
- Colour the white gum paste with a very small amount of the lilac paste colour and leave to rest for at least 48 hours. This will ensure that the paste is pliable and not tacky.
- Before cutting out leaves or bracts, ensure that both the grooved and non-stick boards are well conditioned with white vegetable fat. This prevents the gum paste from sticking to the boards.



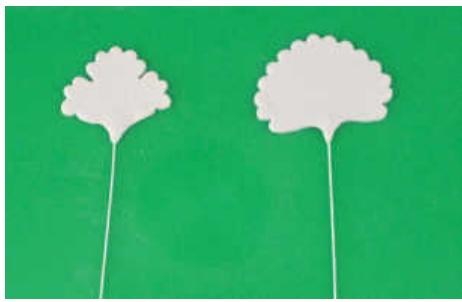
1 Buds Cut a 30g wire into short lengths and using the needle-nosed pliers, bend the tips into tiny closed hooks. Insert the hooked wire into a 4mm ball of pale lilac paste and form a small, elongated teardrop shape.



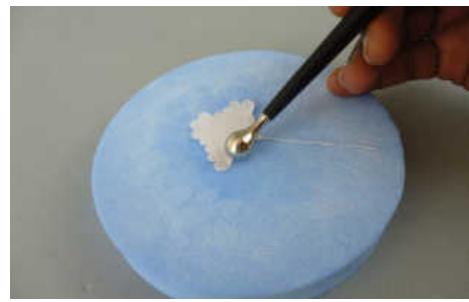
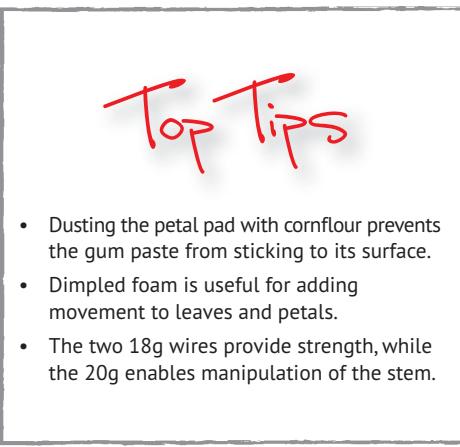
2 Remove any excess from the base of the shape and flatten the top slightly. Using the wheel tool, make six ridges on the bud. Leave to dry in the foam brick. Forty buds are required.



3 Bracts Roll out pale lilac paste on the non-stick board, ensuring that the base of the paste is left slightly thicker. Using the hydrangea petal cutters, cut two with the smaller cutter and another two with the larger cutter. 80 small and 80 large bracts are required.



4 For each of these bracts, cut a short length of 28g wire. Moisten the tip with edible glue. Place each bract in turn on a petal pad dusted with cornflour and insert the wire into its base, pressing and pinching to secure the wire.



5 Using a medium ball tool, thin the edges of the bracts.



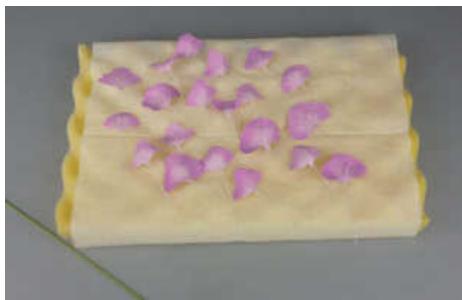
6 Vein each bract using the hydrangea petal veiner.



7 Place on the dimpled foam until firm enough to handle.



8 Assembling the bracts Take a bud and two small bracts. Using 1/4 width light green florist tape, attach the bracts each side of the bud. Tape the larger bracts each side of the bud, just underneath the first two.



9 Take two 18g and one 20g florist wire, taping these together using full-width light green florist tape to form the hydrangea stem.



10 Take two sets of bracts and tape together using half-width light green florist tape. Attach these on to a short length of 22g florist wire, to form two small branches and attach to the stem.



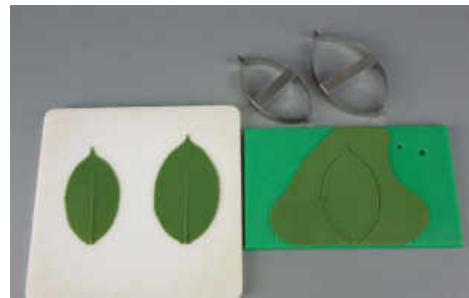
11 Continue adding branches of bracts to create a globe shape, manipulating the branches to fill any gaps that may appear.



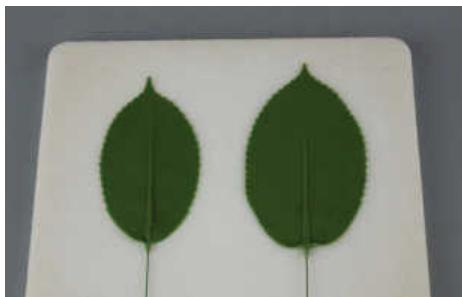
12 Colouring the bracts Dust the buds and fronts of the bracts using a mixture of pale lilac dust food colour and a touch of rose campion. Dust the back of the bracts lightly with this mixture.



13 Add more rose campion to the mixture and using a soft bristled brush gently fade the colour from the edges of each bract to the centre. Dust the back of the bracts lightly with this mixture. Gently steam the assembled bracts and leave to dry in the polystyrene block.



14 Leaves Roll out some mid-green gum paste on to a grooved board and using the hydrangea leaf cutters, cut three small leaves and two large leaves.



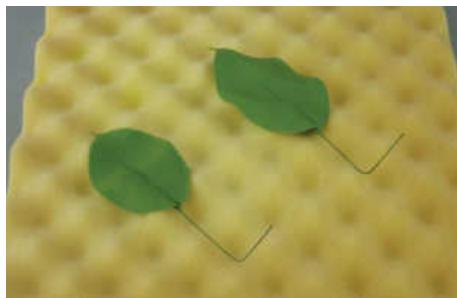
15 Cut short lengths of a 24g wire and using some edible glue insert into the ridge. Press and pinch the base of the leaf to secure the wire.



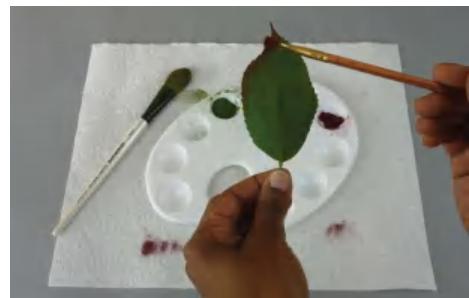
16 Place each leaf in turn on a petal pad dusted with cornflour and using the large ball tool, thin the edges of the leaves.



17 Vein each leaf using the hydrangea leaf veiners.



18 Place on the dimpled foam to dry.



19 Colouring and glazing the leaves Dust the front of the leaves with a mixture of woodland green, foliage green, primrose and hunter dust colours. For the underside, use a mixture of grass and a touch of vine. Overdust some leaves with aubergine.



20 Coat leaves with confectioners glaze and hold upside down to remove any excess. Place in the foam brick to dry.



21 Assembly of flower Tape the leaf wires a few times with 1/4 width light green florist tape, to create a relatively thick stalk.

22 Using full-width light green florist tape, first attach the three small leaves just underneath the flower head to form a collar. Attach the two larger leaves lower down the stem.



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How to: IRIS FOLD

What is iris folding?

Iris folding is a traditional paper craft technique that uses layered coloured and patterned papers to give a quilted spiral effect, leading the eye to a central 'iris' like a camera lens. Wonderful for thrifty crafters wanting to use up paper remnants, here at Cake Craft HQ we thought, why not cake decorators too?

The technique is easy and the effect impressive so we had to try it with wafer paper. Iris folded design elements would add texture and interest to occasion and wedding cakes as well as look beautiful framed in fondant on top of a simple iced cake.

Wafer paper or fondant

On trend for delicate and romantic details, wafer paper can be used in many ways to create great effects on cakes. For an authentic Iris fold effect you can fold each piece of rice paper. You can even add lustre and use edible pens but you mustn't get the paper too wet.

When using edible glue or icing to layer the rice paper strips, make sure the surface is just a little tacky and not wet as the paper will dissolve.

When using this technique with fondant, you would layer rolled out unfolded strips for a similar effect, sticking each layer on top of each other before cutting with your chosen shape cutter and applying to a cake or biscuit. This heart in ombre graduated colours would look amazing on a tall tier simply iced cake!



What you need:

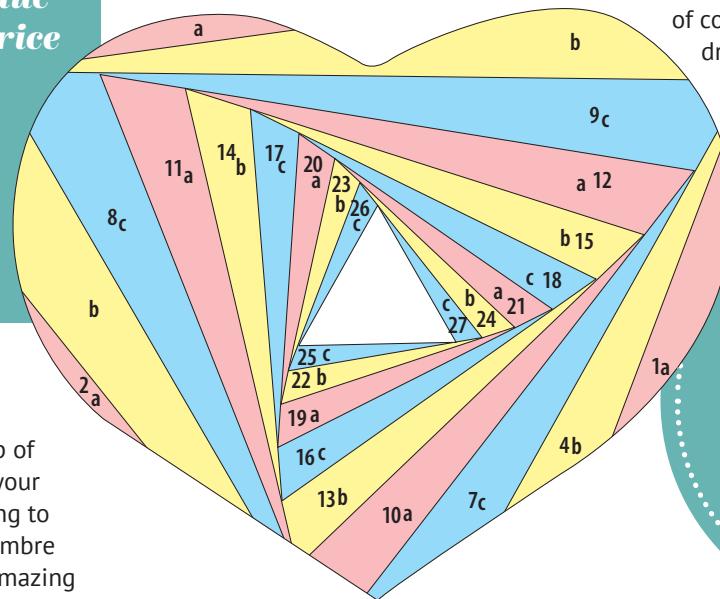
- A pattern to work from
- Rice paper colours (cut into 6 x 1 inch for our heart template)
- Scissors or a cutting wheel
- Ruler
- Edible glue or Fabriliquid
- Paintbrush

How to:

- 1 Place a sheet of rice paper over the template so that you can see the markings and cut out the heart shape aperture.
- 2 If using Fabriliquid, spray and leave for a minute or two before cutting the wafer paper into 1.5 inch strips and fold in half. Spray the edge of the heart cutout then place the wafer paper over the template.
- 3 Starting with your first colour (pink), line strip on 1a, 2a, 3a, then

second colour (yellow) on 4b, 5b, 6b then third colour (blue) 7c, 8c, 9c, then first colour 10a, 11a, 12a, then second colour 13b, 14b, 15b then third colour 16c, 17c, 18c then first colour 19a, 20a, 21a then second colour 22b, 23b, 24b then finish with third colour 26c, 27c

- 4 Keep going until you have lined up, glued and trimmed each block of colour leaving the iris in the middle.
- 5 Spray or add glue to the folded papers then place another sheet of wafer paper over the strips and turn over, your heart of colours will be framed. Leave to dry and cut out leaving a 1cm border or freehand style of your choice.



Top Tip...
THIS IS VERY
EFFECTIVE WITH
UNFOLDED STRIPS
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Get Creative
with paper

In our third issue of Get Creative With magazine we take an in depth look at Iris Folding; a paper craft that uses folds of paper to create beautiful 3D designs.

To find out more about the art of Iris Folding order your copy of Get Creative With magazine at www.getcreativewith.co.uk or call us on 01778 395172.



Penguins & Robins

and lots of little cake ideas!



Ann Pickard

In this **new series** Ann Pickard of School of Sugarcraft, will share her unique style of quick and easy sugarcraft modelling and cake decorating.

Her ideas are perfect for children or beginners and they don't require any expensive equipment or moulds.

Over the coming months Ann will share her wonderful world of sugarcraft characters and cake designs.

Easy to follow instructions, some good quality sugarpaste and a few key skills will turn a ball of icing into a bear, a dinosaur, a tiger or a flower.

The emphasis will be on fun, novelty ideas that can easily be made at home.

You will need

Consumables

- round sponge cake 15 x 7.5cm (6 x 3in)
- sugarpaste white, black, chocolate brown, red, orange, green (Renshaw)
- royal icing red, white
- cornflake cakes chocolate in muffin cases
- buttercream chocolate
- mini rolls chocolate
- swiss roll chocolate 18cm (7in) long
- toffee bonbons
- paste colour liquorice black
- candy sticks white
- spaghetti pieces
- cocktail sticks
- cake board square green 25cm (10in)
- cake board round blue 25cm (10in)
- cake cards 2 x 15cm (6in) round blue and green

Tools

- guide to sizes chart
- tool No.9 (PME)
- holly leaf plunger cutter (PME)
- spoons
- fork
- teaspoons
- cutters round
- cutters heart shaped 1.5, 2, 3cm ($\frac{3}{5}$, $\frac{4}{5}$, $1\frac{1}{5}$ in)
- piping tube No. 44 rope

How To Make Penguins - Sizes

Penguin size	Medium	Small
Body	C	D
2 x feet	2 x G	2 x H
Beak	H	I

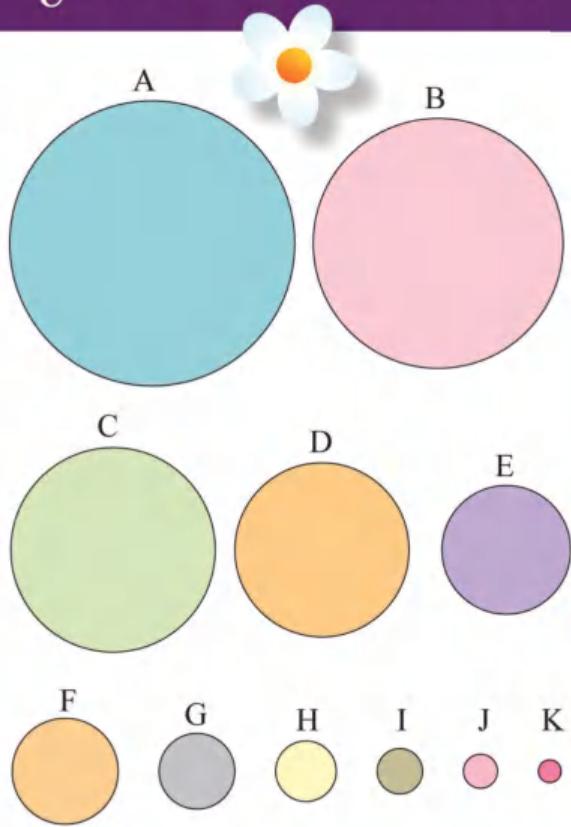
Black Triangles height

3cm

2.5cm



Guide To Sizes



1 Choose whether a small or medium penguin is required – Size C or D on the Guide to Sizes, and form the ball of icing into a cone shape.

3 Using the No.9 tool, press the pointed end three times into each foot to create webbed feet. Form the beak into a long diamond shape and make a hole in the front of the body two-thirds of the way up.



2 Make two little orange feet from cone shapes and stick them together in a heart shape. Pick up the 'cone' body and place it on the point of the heart. Slide the body forward to stick the feet.



4 Push one of the diamond points into the hole. Make the hole large enough for it to be easily inserted.



5 Roll out black sugarpaste on a surface very lightly dusted with icing sugar. Cut out triangles.



6 Attach the triangle to the body. Mark two oval eyes with black paste colour using a cocktail stick/toothpick.

How To Make Robins - Sizes

Robin size	Large	Medium	Small
Body	A	B	C
White breast	E	F	G
Red breast	G	H	I
Head	C	D	Large E
Beak	H	I	J
Heart cutters	3cm	2.5cm	2.5cm



1 For the body, form three balls of sugarpaste in brown, white and red. Refer to Guide to Sizes for the size of robin being created.

2 Squash the white ball thinly and stick it to the front of the brown ball. Squash the red ball and stick it to the centre of the white circle.

3 Use a cocktail stick/toothpick to lightly scratch all the edges where the colours meet.

4 Use the correct size heart-shaped cutter roll out the chocolate sugarpaste a 3-4mm thickness and cut out two heart shapes. Scratch lines in both and cut one of the hearts in half.



5 Stick the complete heart to the back of the robin's body using a little water. Push in a piece of raw spaghetti ready for the head.

6 The two halves of the cut heart are the wings. Stick one on each side of the robin with the point at the top, using a little water.

7 Shape a ball of chocolate paste to form the head, make a hole in the centre. Shape a black thin sausage and taper the ends. Insert into the hole to make a beak.

8 Use a cocktail stick to mark eyes. Dip the end in liquorice black paste colour and push gently into the face each side above the beak.

Igloo

Requirements are a large chocolate teacake and a 12.5cm round coloured cake card.



1 Using a ball of black icing Size E squash it flat and stick to the front of the teacake but without pressing too hard.



2 Cover the centre of the board with a spiky patch of royal icing. Stick the teacake on the icing towards the back of the board.



3 Fill a medium piping bag and star nozzle with white royal icing and pipe star blobs all over the chocolate surface of the teacake.



4 Use white toffee bonbons as giant snowballs and arrange them in the snow. Alternatively roll white sugarpaste into snowballs.



5 Place one or more penguins on the board to complete the igloo.

Chocolate log with robins

1 Cut two discs of brown sugarpaste the size of the ends of the chocolate log. Mark decreasing circles with two or three round cutters.



4 Stick the two round ends on to the chocolate log using chocolate buttercream to stick.



5 Spread a generous quantity of chocolate buttercream all over the chocolate log, cover the sides and top completely.



6 Use a fork to create a rippled effect all over the surface of the log.



7 With white royal icing, spread a generous patch of 'snow' at the front of the log, bring a little around the sides and the back.



8 Arrange the holly leaves in groups of three, with the points almost touching. Roll six tiny balls of red sugarpaste for the holly berries. Place three in the centre of each group of leaves.



9 Add the family of robins to complete the scene. Place some on the board and some on the cake.

Mini chocolate log



1 Spread a large circle of royal icing in the centre of the cake board. Spike it up with a palette knife or fork. Place the mini chocolate log towards the back.



2 Spread a little royal icing up on to the chocolate mini roll. Stick two little clusters of small holly leaves in place, pipe red berries.

Tip See later instructions for Robins' Nests



3 Stick a little robin on top in a patch of 'snow' to complete the cake.

Penguin ski slope



1 Sandwich together four layers of white 15cm sponge cake with jam and buttercream in alternate layers. Cut a large wedge off the cake to leave a slope shape. A mini ski slope can be made with the cut off portion.

2 Cover the cake with a very thin layer of white sugarpaste. Spread white royal icing generously all over the cake and spike the surface with a fork or palette knife.



3 Using the side of a palette knife scrape off the royal icing from the top of the slope to the bottom to create a smooth ski run.

4 Using white candy sticks place five or six down each side of the slope as slalom poles. Push firmly into the royal icing. Angle some to look as though the penguins have crashed into them!

5 Add the little penguins. Arrange them so they look like they are sliding down the ski slope.

Robin's nests



1 Melt some chocolate and add cornflakes. Mix well and place in large muffin cases. Press a big dip in the centre of each one.

2 Cut out little clusters of holly leaves and place them in a spoon to dry in a curved shape. Dry for several hours.



3 Make a medium robin and pop into the centre of the cake. Stick with a little melted chocolate or chocolate buttercream.

4 Attach holly leaves to the front nest with a little melted chocolate or chocolate buttercream. Pipe dots for berries in red royal icing, or shape balls of red sugarpaste and stick these into the centre of the leaves, using water to secure.

Winter Fashion Boot

A perfect cake for the fashion conscious, created using a combination of modelling chocolate with tones and shades achieved with an airbrush. This cake uses lots of different techniques and the flexibility of the chocolate paste gives time to work carefully and slowly on the design without the fear of the paste cracking.

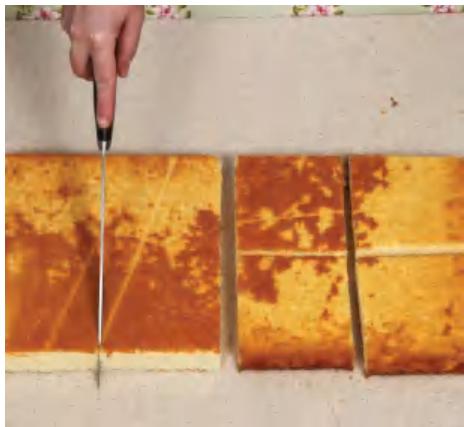
You will need

Consumables

- 2 square cakes 23 x 4cm (9 x 1½in)
- round cake board 30cm (12in)
- white chocolate paste 1kg (2lb 2oz) (Tracey's Cakes)
- milk chocolate paste 350g (12oz) (Tracey's Cakes)
- buttercream containing ¼rd melted chocolate
- white sugarpaste
- dowelling rod 30cm (12in)
- sugar glue
- icing sugar
- airbrush colours, yellow and brown (Cassie Brown)

Tools

- airbrush (Cassie Brown)
- sharp knife
- sugar gun
- scribe
- piping nozzle No. 2
- ruler
- rolling pin
- smoother
- plastic side scraper
- smallest snowflake cutter (PME)



1 Cut one cake in half and cut the other into quarters.



2 Stack the halves on top of each other, then the quarters on top to form the boot shape with chocolate buttercream between each piece.



3 Push the dowel through the cake from top to bottom to stop it moving around whilst you are carving the cake. Cut out a triangle piece of cake from the toe of the shoe with a sharp knife



4 Reverse the triangle piece of cake and place it as shown in the picture to form the slope of the front of the boot.



5 Carve the cake into a more rounded shape around the toe and the sides of the boot. Coat the whole cake in the chocolate buttercream.



6 Combine 700g of white chocolate paste with 100g of milk chocolate paste, knead well on icing sugar. Roll out a piece of milk chocolate paste measuring approx. 11cm square and place on the top of the boot.



Tracey Mann





7 Roll out a piece of mixed chocolate paste to approximately 12.5 x 11cm and lay it across the front of the boot cake. Trim the chocolate paste to form the front seams of the boot.



8 Roll another piece of paste and cover the back of the boot, cut and trim as before. Using the half moon attachment and the sugar gun, create the joins on the boot and attach with sugar glue.



9 Mark the straps with a dresden tool. Cover the board with 250g milk chocolate paste, using water to attach it to the board. Using the dresden tool, create a wood effect by dragging it through the paste on the board to make wavy lines.



10 Roll out 180g of white chocolate paste into a long strip approximately 76cm long and place around the base of the boot, attach with sugar glue. Gently flatten the strip on the top side with the smoother.



11 Roll out 100g of mixed chocolate paste and make a thinner strip that will go on top of the white chocolate strip. Stick together with sugar glue. Push the two strips in at the beginning of the heel. Use a No.2 nozzle to make a grip effect on the sole of the boot.



12 Mark the creases on the boot on the front and the side with a dresden tool. Roll out a strip of mixed milk and white chocolate paste and lay it around the top of the boot, attach with sugar glue.



13 Using a combination of 5 drops of brown to 2 drops of yellow food colouring carefully airbrush the boot focusing on the creases marked with the dresden tool. Using the airbrush and dark brown colour create shadows and highlights on the board of the cake.



14 Create the fur effect around the top of the boot using a sugar gun containing a hair attachment with white chocolate paste and a scribe.



15 Cut out two snowflakes from thinly rolled white sugarpaste, attach them to the two chocolate paste balls. Attach to the cake with sugar glue and create tassels using the sugar gun. For a wintry effect sprinkle the cake board with icing sugar.



Tracey Mann, Cake Designer

- Classes with Tracey Mann
- Chocolate paste
- Transfer Sheets
(for chocolate/sugarpaste)
- Gift Vouchers
- Belgian Chocolate
Couverte

See page
66 of this
issue



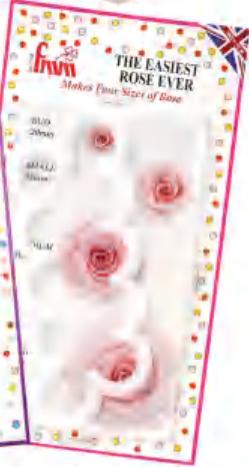
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Ruffles & Roses

Create the most amazing roses and ruffles using 'The Smaller Easiest Rose Ever Cutter Set'! It comes with two cutters that, between them, not only create ruffles but eight different sized roses and rose buds, large enough for tiered cakes and small enough for cupcakes. Go to Cake Craft World's website to see a video on using this cutter.

Sattina Perfect Paste is 'perfect' for creating both the ruffles and unwired roses. It's a 50/50 mix of sugarpaste and modelling paste so it stays soft a little longer than modelling paste, giving you more time to shape your roses but still sets firm enough to handle easily the next day.

You will need

Consumables

- perfect paste for unwired flowers & ruffles (Sattina)
- edible glue
- cornflour pouch
- lavender paste colour (Sugarflair)
- purple haze powder colour (PME)

Tools

- The Smaller Easiest Rose Ever cutter set
- foam former pad
- round end rolling pin 15cm (6in)
- round end rolling pin or ball tool 12.5cm (5in)
- soft brush



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Our Ideas, Your Creations...



1 The ruffles Using Perfect Paste for the ruffles, colour the icing several shades of lavender using Sugarflair Lavender Paste colouring.



2 Sprinkle work surface with cornflour and roll out the deepest shade of lavender to 1-2mm thick. Use the larger cutter to cut out the paste then cut in half lengthwise to create two ruffles.



3 Place both ruffles on to a foam pad and dust lightly with cornflour. Hold the 6in round end rolling pin like a pencil and gently press around the outer rim of the icing. This will soften and thin the icing so it becomes more delicate.



4 Use a ball tool or 5in round end rolling pin to further frill the bottom edge of the ruffle.



5 Turn the ruffle over and brush a line of edible glue along the top edge, then press the ruffle lightly into position on the side of the cake. Continue all round the cake.



6 Repeat up the side of the cake, changing to paler shades of lavender towards the top. Every now and then, go back over the ruffles and use a soft brush to flick the paste up a little until it sets. Tie a 5mm ribbon round the cake to give a neat finish along the top edge of the last ruffle.



7 The roses Colour Perfect Paste with Lavender Paste colour and roll out to 1-2mm. Cut out using the Easiest Ever Rose Cutter. Place on to a foam pad and use a 6in round end rolling pin to thin the outer rim of the icing to create delicate rose petals.



8 Brush a line of edible glue the length of the rose above the centre line and fold over. Repeat along the rose and start rolling tightly from one end. Stand the rose up on the surface continuing to turn the rose, shaping the petals.



9 Allow to dry overnight, then colour with Purple Haze powder, brushing colour deep into the centres. Attach to the cake with a mix of edible glue and perfect paste (this creates a really strong edible adhesive). Ensure the roses sit neatly at the same level.



10 Top decoration Make a sugarpaste dome and leave to dry for two days to set hard. Attach the dome to the top tier and cover in roses. Place one rose on top in the centre and a ring of roses around the dome base.



11 Cupcakes Use the smaller of the two cutters to create pretty frills, ruffles and roses on the cupcakes. Leave the roses overnight to dry then cut the backs off with a sharp knife - straight or at an angle depending on how you wish to display them on your cupcakes.



12 The cakes are 4in, 6in and 8in x 5in deep. 150 roses are needed to cover the deep middle tier and top dome. If you were to create a standard size wedding cake of 6in, 8in and 10in cakes x 3in deep, you would need approximately 1kg to 1.5kg of Sattina Perfect Paste to make the roses and ruffles.

Raspberry Jelly and Panna Cotta

Ingredients

Raspberry Jelly

300g raspberries
2½ sheets of gelatine
175ml water
30g caster sugar

Panna Cotta

400ml double cream
400ml milk
Seeds scraped from 1 vanilla pod or 1 tsp vanilla bean extract
5 sheets of gelatine

Oven Temp

170°C (fan)/190°C/Gas Mark 5
Makes 1 x Buche de Noel



The panna cotta needs to be cooled before adding to the raspberry jelly layer otherwise the jelly will melt!



Method

- Begin by making the raspberry jelly. Place the sheets of gelatine in a bowl of cold water and set to one side to soak.
- Add the raspberries, water and caster sugar to a medium pan and heat gently.
- Warm the mixture in the pan mashing the fruit gently and heating until the sugar has fully dissolved. Simmer for 3 minutes.



- Remove from the heat and strain through a sieve, pushing as much of the fruit through as possible.
- Discard the seeds left in the sieve and place the raspberry purée in a clean pan.
- Take the soaked gelatine sheets from the water squeezing gently to remove any excess water. Add them to the raspberry purée and heat gently until the gelatine is fully dissolved. Transfer the jelly to a jug for ease of pouring.
- Prepare the serving glasses. The jelly can be set in a straight layer but for the diagonal effect set the serving glasses into a cupcake tray so they sit at 45 degrees.
- Pour the raspberry jelly carefully into the base of the glasses using a funnel to prevent it from splashing up the sides.



- Place into the fridge and allow to set for 4 hours.
- To make the panna cotta soak the gelatine sheets in cold water.
- In a pan gently warm the double cream, milk and vanilla.
- Drain the soaked sheets of gelatine and add to the pan, stir well until fully dissolved.
- Remove from the heat and place into a large jug. Set the mixture aside to cool to room temperature.
- Remove the set jellies from the cupcake tray and set them upright. Top up the serving glasses with the panna cotta, again using a funnel to minimise splashes.
- Place in the fridge for a further four hours to set completely.
- Garnish with fresh raspberries and serve.



Show Stopping Desserts



Ruth Clemens

A beautiful collection of recipes wonderful for any dinner table. A showstopper dessert in the form of a Gingerbread Baked Alaska is the perfect dessert for sharing with a spiced gingerbread base, delicious ice cream centre encased in a light ginger meringue.

Raspberry Jelly Panna Cottas are a great make ahead dessert, individual servings full of refreshing jelly and creamy indulgent Panna Cotta.

Homemade Amaretti biscuits are ideal for serving alongside an after dinner coffee. Crunchy on the outside and chewy in the middle your guests won't stop at just one!



Amaretti Biscuits



Ingredients

2 egg whites, medium
 50g caster sugar
 125g caster sugar
 150g ground almonds
 1tbsp Amaretto or $\frac{1}{2}$ tsp almond extract
 Caster sugar to roll

Oven Temp 160°C (fan) / 180°C /
 Gas Mark 4

Makes 40

Method

- Whisk together the egg whites and 50g caster sugar until stiff peak stage.
- Fold the 125g caster sugar, ground almonds and Amaretto/almond extract into the meringue mixture until fully combined.
- Fill a small bowl with caster sugar and line two baking trays with non-stick baking paper.
- The mixture is very sticky so using a teaspoon scoop out even sized amounts of the mixture and drop into the bowl of caster sugar. Turn the mixture lightly in the sugar and then roll using hands into a ball – they should measure approximately 3cm in diameter. The caster sugar coating will prevent them from sticking.

- Set the rolled balls on to the lined baking tray, spaced apart to allow for spreading.
- Bake in the oven for 20 minutes until lightly golden. Allow to cool a little on the tray before transferring to a wire rack to cool completely.
- Serve.





Gingerbread Baked Alaska

Ingredients

Ginger Cake

60g butter, softened
 50g light brown sugar
 1 egg, medium
 100g plain flour
 1/2 tsp bicarbonate of soda
 1/2 tsp cinnamon
 3/4 tsp ground ginger
 100ml Crème fraîche
 50g treacle
 1 litre vanilla ice cream
 4 egg whites, large
 225g caster sugar
 2 tbsp ground ginger

Oven Temp

Cake 160°C (fan)/180°C/Gas Mark 4
Alaska 180°C (fan)/200°C/Gas Mark 6

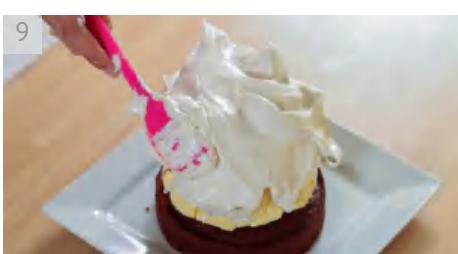
Makes 1 x Baked Alaska



Method

- Prepare the ginger cake for the base. Grease and line the base of a 15cm cake tin.
- Place all the cake ingredients in a large bowl and mix together until well combined with an electric hand held mixer.
- Transfer to the prepared tin and bake in the oven for 35 minutes until springy to the touch.

- Remove from the tin and allow to cool on a wire rack.
- Line a 1 litre pudding bowl with freeze-safe clingfilm, allow the ice cream to soften slightly before scooping into the lined pudding bowl. Return the ice cream to the freezer to harden fully.
- When the cake is cooled and the ice cream set place the cake on to an oven-proof serving plate and top with the shaped ice cream, removing the cling film lining. Return to the freezer whilst you prepare the meringue.
- Whisk four large egg whites until frothy. Continuing to whisk, add the caster sugar a spoonful at a time until it has all been incorporated.
- Whisk until the meringue stands in medium firm peaks.
- Add the ground ginger and fold through gently taking care not to deflate the meringue.
- Cover the cake and ice cream completely with the meringue, sealing right down to the serving plate.
- Swirl the meringue to form peaks all over with a palette knife or spoon.
- Bake in the oven for 5 minutes until lightly golden and serve right away.



In this new feature, we'll be highlighting top design trends from Fashion, Graphic design, Weddings and Lifestyle and showing how you can use them to transform your cakes and cookies.

Letter lights are incredibly fashionable at the moment, both for home decor and as a decorative motif for clothing and stationery. This effect is really easy to achieve on your cakes and is a fun way to personalise a cake with lettering.

Name in Lights



1) Roll your sugar paste out to a thickness of 2 -3mm.

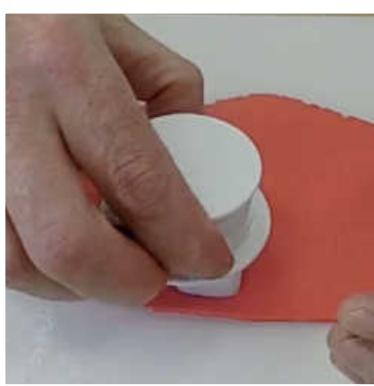
2) Lightly dust your chosen letter cutters with icing sugar, brush off the excess.

3) Cut out the letters by pressing the cutter through the Sugarpaste. Twist from side to side to ensure a clean cut. Press the plunger down to add the embossed line. Lift the cutter 5mm off

the bench, then press the plunger to release the letter.

4) Use the paint brush to dust off any excess icing sugar.

5) Using a ball tool, make indents in the letters for the dragees.



6) Put a small amount of edible glue in each of the indents.

7) Firmly press each of the dragees in place.

For a really sparkly effect, you can use a metallic gold or silver modelling paste to make the letters and contrasting dragees for the light bulb effect.

Take a look at our
'Festive Lettering'
YouTube tutorial video



Embrace cosy

Some find winter gloomy, but for me, life suddenly seems more sociable. When it's pitch black and icy cold outside, it's a treat to ring a friend's doorbell, present an offering of wine or food, and be welcomed into the warm glow inside.



From Leiths chef, Alison Cavaliero



WINTER WARMING

SERVES 8

185g butter, softened, plus extra to grease
 3 medium Bramley apples, approx. 700g
 1 lemon
 185g caster sugar
 2 eggs, at room temperature
 1 tbsp milk
 225g self-raising flour
 110g raisins

FOR THE TOPPING:

1½ tsp ground cinnamon
 25g soft light brown sugar

YOU WILL NEED:

20cm round cake tin.

- Heat the oven to 180°C/160°C fan/gas mark 4. Lightly grease the cake tin and line the base with a disc of baking parchment. Peel, core and dice the apples into 1–2cm pieces. Finely grate the lemon zest and squeeze the juice, then stir both into the apple and set aside.
- Using an electric whisk or wooden spoon, cream the butter and sugar together in a medium bowl until pale, light and fluffy.

3 Break the eggs into a small bowl and beat lightly, using a fork, until broken up. Gradually add the egg to the creamed mixture, in several additions, beating well after each addition. Stir in the milk.

4 Sift the flour over the mixture and scatter over the diced apples and raisins. Sprinkle over the lemon juice and stir until well combined.

5 Pour the mixture into the prepared tin and level off a little with a spoon (it needn't be completely smooth).

6 Mix together the topping ingredients and sprinkle evenly over the top of the cake mixture.

7 Bake in the middle of the oven for 1–1¼ hours until a skewer inserted into the centre of the cake comes out clean, or with only a few moist crumbs clinging to it.

8 Remove from the oven and leave to cool in the tin for a few minutes, before removing to a wire rack to cool. Peel off the baking parchment and serve in slices.

Leiths School of Food and Wine is a first-class training school for amateur cooks and chefs, attracting students of all ages. For those with professional ambitions, the Leiths Diploma in Food and Wine is highly respected in the culinary world; notable alumni include Lorraine Pascale, Matt Tebbutt, Gizzi Erskine, Florence Knight and Diana Henry. For new skills to ring in the New Year, try these:

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How to cook Bread (Part 2) 3 Feb 10.00 – 14.30 £150

How to Cook Desserts 6 Feb 10.00–14.30 £150

Ed Kimber's Afternoon Tea 18 February 10.00 – 14.30 £150

Sourdough with Hillary Cacchio 1 March 10.00–16.00 £195

Gluten Free Baking 4 March 10.00–14.30 £150

Easter Baking 17 March 10.00–14.30 £150

Suffering from Great British Bake Off Blues? Enter another 'Bake off' and create Leiths 40th Birthday Cake...

Leiths School of Food and Wine is inviting baking enthusiasts to unleash their creativity by creating a masterpiece for their 40th birthday celebrations. All the budding bakers need to do is create a beautiful cake to celebrate 40 years of the school, take a picture and tweet it to @leithscooking, making sure they include the hashtag #leithsbakeoff.

"Not every baking enthusiast can take part in the Great British Bake Off, but we would be delighted if they joined ours instead!"

GBBO 2012 winner and judge John Whaite said: "This is great opportunity to bake a celebratory cake for the great institution that is Leiths. I'll be looking for a show-stopper cake that not only looks good but tastes fantastic."

The competition winner will win a range of enviable prizes and some great publicity so get planning and good luck!



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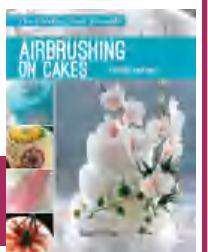
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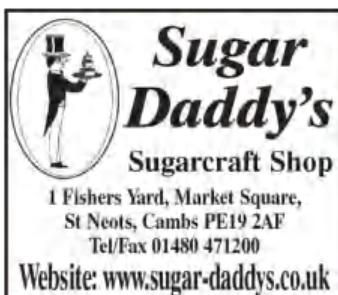


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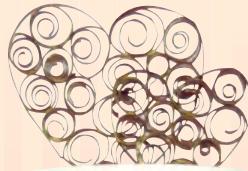
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